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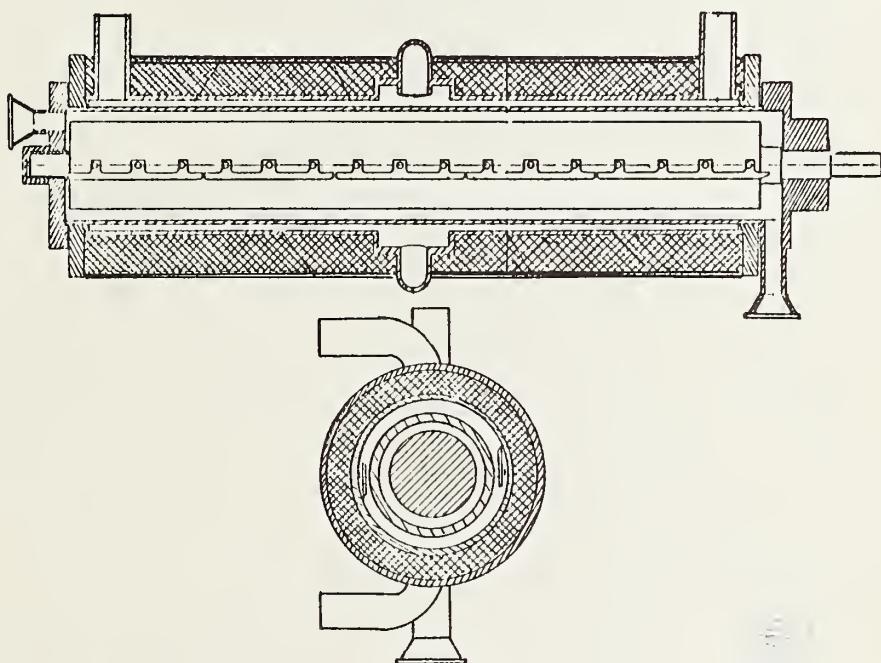
TS 1975  
11153 Food Safety  
and Inspection  
Service

Meat and Poultry  
Inspection Program

Technical  
Services

MPI-2

# Accepted Meat and Poultry Equipment



JUN 9 '63

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**January 1983**

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# **Accepted Meat and Poultry Equipment**

## **Introduction**

The Federal Meat Inspection Act and the Poultry Products Inspection Act require meat and poultry to be slaughtered and processed under sanitary conditions. To meet this requirement, the Secretary of Agriculture is authorized to develop regulations which apply to the sanitation of facilities and equipment in federally inspected plants. These regulations are published in the Code of Federal Regulations.

The responsibility for reviewing plant equipment, including the materials used in constructing it and the provisions for keeping it sanitary during its intended use, is assigned to the Equipment Group, Technical Services. The group is part of the U.S. Department of Agriculture's Food Safety and Inspection Service, the agency which administers the inspection program.

## **Equipment Acceptance Program**

The purpose of the Equipment Acceptance Program is to assure that equipment used in federally inspected meat and poultry plants is properly designed and constructed for sanitary use. The Equipment Group, however, will not accept equipment that does not meet certain agency requirements for operation and output.

The focus of the Equipment Acceptance Program is on correcting problems in equipment while it is being developed rather than after it is put into use. As a result, equipment manufacturers, processors, inspectors, and consumers benefit.

Equipment brought into official establishments must be formally evaluated and accepted by the Equipment Group before it can be used on a regular basis in the production of edible products. This applies to both new and used equipment.

In the case of equipment already in use in a plant, the evaluation can be made by the inspector-in-charge. The equipment must be shown to produce an unadulterated product and must be able to be kept sanitary. The following categories of equipment do not have to be submitted to the Equipment Group for formal acceptance if constructed, installed, and maintained in a manner acceptable to the inspector-in-charge:

1. Simple hand tools.
2. Equipment used to prepare packaging materials.
3. Equipment for handling or transporting packaged goods.
4. Equipment used in inedible departments.
5. Central cleaning systems.
6. Utensil and equipment cleaning machinery.
7. Pails, buckets, etc. (chemical acceptance for plastics, if used).
8. Pallets for packaged product.
9. Picking Fingers (chemical acceptance only).
10. Tanks for finished oils.
11. Can openers.
12. Chutes, flumes, poultry hangback racks, supporting stands, and brackets.
13. Equipment used for storing, transporting, and refining rendered animal fats and vegetable oils.

14. Vegetable cleaning equipment.
15. Insect control units.
16. Shipping containers (to be approved by Labels and Packaging Staff, MPIP, FSIS, USDA, Cotton Annex Building, Washington, D.C. 20250).
17. Pressure storage vessels for refrigerants.
18. Water softeners, water heaters, water meters, and chemical dispensers.
19. Can and jar washers/cleaners.
20. Dry spice mixing equipment.
21. Hot air shrink tunnels.
22. Equipment for handling live poultry and meat animals.
23. Air and water filters.
24. Temperature recording equipment (chemical and sanitary acceptance of product contact components only).
25. Casing preparation equipment.

#### **Plants Entering the Federal System**

Equipment installed in existing plants at the time Federal inspection is inaugurated does not need to be approved through formal acceptance procedures if it is in good repair and is installed and maintained in a manner acceptable to the inspector-in-charge. Equipment intended for use in newly constructed plants either must be on the List of Accepted Meat and Poultry Equipment at the time inspection is inaugurated or it must be installed on an experimental basis under special permission from the Equipment Group.

#### **Custom-made Equipment**

Many plants make some of their own equipment or have it fabricated to their specifications. Simple equipment in this category, such as racks and skinning cradles, need not be submitted for formal acceptance. It must, however, meet the standards stated in this guidebook. More complex equipment, such as conveyors, mixers, and packaging equipment, must be approved by the Equipment Group even though it is custom made for the plant and not intended for sale or lease to others. The Equipment Group will evaluate such equipment using the same standards that apply to commercially made equipment. Plants must submit the same information (drawings, list of parts materials, etc.) as must be submitted for commercial equipment. The custom equipment, however, will not be included in the List of Accepted Meat and Poultry Equipment.

#### **Transfer of Used Equipment Between Plants**

Equipment that has been used in a federally inspected plant may be moved to another federally inspected plant under the same ownership without formal acceptance, providing it is in good repair, can produce unadulterated product, and is installed and maintained in a manner acceptable to the inspector-in-charge at the receiving plant.

#### **Bakery Equipment**

Equipment installed in processing departments to prepare dough and crust for filling or fabricating operations must be formally evaluated and accepted. However, equipment used in separate rooms for preparing bakery type items need not appear on the List of Accepted Meat and Poultry Equipment. The inspector-in-charge will judge whether such equipment is constructed and maintained in a manner that will assure production of unadulterated product in a clean environment. The standards for evaluating meat and poultry processing equipment may not all apply to equipment used in bakery departments since such equipment may not require daily washing to be maintained in sanitary condition.

### **Procedure for Obtaining Acceptance of Equipment**

Anyone interested in securing acceptance of equipment for use in meat and poultry plants should provide the Equipment Group with drawings clearly illustrating the main construction features of the equipment. These usually include side, end, and top views. More complex equipment will also require section or cutaway drawings showing internal product contact parts. Each submitted must be accompanied by a list, correlated to the drawings, showing the materials used to construction each part. Any part that is plated should be so annotated and the type of plating material specified. If paints or plastics are used, they must be accepted by the Chemistry Staff, Science Program. The drawings and chemical formulas should be sent to:

Equipment Group  
USDA, FSIS, MPITS  
Washington, D.C. 20250

The drawings do not have to be drawn to a specific scale. However, they should not exceed 32 by 48 inches in size because they are converted to microfilm, and this is the largest size the microfilm equipment can handle.

After receiving a submittal, the Equipment Group reviews the information presented to determine (1) if acceptable materials are used, (2) if there are design, construction, or safety problems that must be corrected, and (3) if observation during use in a plant is necessary to determine acceptability.

If a production trial is considered necessary for observing the equipment during in-plant use, the equipment manufacturer should ask the plant to request permission of the Equipment Group for use of the equipment on a trial basis. The inspector-in-charge at the plant will be notified if permission is granted and will evaluate the operation of the equipment and report the findings to the Equipment Group. If the report is favorable, the company will be permitted to continue use of the machine after the experimental period is completed unless notified otherwise by the Equipment Group. If sanitary or safety problems are identified during the trial period, they must be corrected before continued use is permitted.

If the equipment has performed satisfactorily, the Equipment Group will furnish the submitter a letter of acceptance and add the model to the List of Accepted Meat and Poultry Equipment that is published periodically. If the equipment is not accepted, the manufacturer and user will be advised of the correction needed. The acceptance letter is for purpose of clarifying equipment status prior to its listing. Once the equipment is published in the List of Accepted Meat and Poultry Equipment, the letter written to the manufacturer is no longer valid as an authorization for equipment installation and use in plants.

### **Freedom of Information Act**

The Freedom of Information Act, 5 U.S.C. 552, provides that information in the possession of the Federal Government must be made public upon request unless certain specified exemptions apply. One of these exemptions covers "trade secrets and commercial or financial information obtained from a person and privileged and confidential" (5 U.S.C. 552(b)(4).)

In order to protect the legitimate commercial interests of those submitting information to the Equipment Group, the submitting party should identify all material considered to be either a trade secret or confidential commercial or financial information and supply a statement explaining why it is so considered. While this procedure will not guarantee that the information will be exempt from disclosure, it will insure that the wishes of the submitting party will be given consideration in any decision reached.

When FSIS receives a request for material identified as a trade secret or confidential commercial or financial information, it will not be disclosed without consulting the submitting party.

Questions concerning the Freedom of Information Act and its effect on the procedures of the Equipment Group should be addressed to:

Freedom of Information Act Coordinator  
Food Safety and Inspection Service  
Room 334-E  
U.S. Department of Agriculture  
Washington, D.C. 20250

#### **Chemical Clearance**

Compounds such as sealants, coatings, paints, metal alloys, and plastics used as components of equipment must be cleared with the Equipment Group, to assure they are nontoxic and safe for the proposed use. The following information is needed:

1. Brand name or specific description with manufacturer's name.
2. Description of the conditions of its use.
3. List of substances composing the material.

The list of substances must identify all major and minor constituents by proper chemical name as they appear in the food additives portion of the meat and poultry inspection regulations. Dyes and pigments should be identified by color index number or structural formula. Components identifying only the manufacturer's brand name or code must also have FSIS acceptance. The supplier or manufacturer should be prepared to verify to buyers and inspectors that a product has been accepted by the Equipment Group.

#### **Use of the Guidebook**

The List of Accepted Meat and Poultry Equipment is published periodically for the use of inspectors and plant operators to determine the status of new or replacement equipment intended for use in plants. It may be purchased from the Superintendent of Documents, Government Printing Office, Washington, D.C. 20402.

Formal acceptance of a piece of equipment will not necessarily mean it can be used without reservation. Poor workmanship, inadequate service and maintenance, substitution of materials, faulty installation, or other defects may make an otherwise acceptable machine unacceptable. When such defects can be corrected after installation, the inspector will require correction as a condition for use. Otherwise, the equipment will be rejected and the inspector will report the defects to the Equipment Group.

Use of the equipment may also reveal objectionable defects or faults not apparent when acceptance was granted. If the defects are serious and the manufacturer does not make corrections, the equipment will be removed from the accepted list.

The Food Safety and Inspection Service does not sanction the use in advertisements or promotional material of any shield, emblem, legend, or insignia indicating USDA acceptance of equipment. The only authorized reference to acceptance is in letters issued to applicants and in the List of Accepted Meat and Poultry Equipment. Inclusion in this list signifies the equipment complies with Meat and Poultry Inspection Program sanitary standards. It does not infer compliance with the Department of Labor's Occupational Safety and Health Standards.

Approved equipment is listed by the manufacturers' names and addresses, which are arranged alphabetically. The listing includes the type of equipment and the model numbers which are acceptable. For example:

XYZ Manufacturing Co.  
Washington, D.C.  
Boning Table: 1000, 1192, 1233

When the model number is followed by a series of dots, the particular piece of equipment may be made in various sizes and capacities with no change in the basic design and construction. For instance, approved conveyor models EC-1218, EC-2435, EC-2060 would be listed in the guidebook in this manner:

Conveyor: EC-.....

#### **Equipment Standards**

To be considered acceptable, equipment and utensils must meet certain basic criteria. They must be made of acceptable materials, constructed so they can be cleaned and inspected, and designed for sanitary maintenance, and they must not constitute a safety or health hazard to inspectors.

#### **Acceptable Materials**

Equipment must be constructed of materials that will prevent deterioration through normal use or by chemicals, cleaning agents, and atmospheric exposure in the normal production environment. They must be smooth surfaced, corrosion and abrasion resistant, shatterproof, nontoxic, nonabsorbent, and they cannot stain or migrate to the product.

1) Stainless Steel: The 18-8 (300 series) is acceptable for general use. Other series have been used for construction of meat and poultry equipment, but their use is limited because they tend to rust or discolor in certain applications. The abbreviation "S/S" is used throughout this publication to denote stainless steel construction.

2) Aluminum: May pit or corrode when exposed to certain chemicals. When friction occurs between aluminum and meat or fat, a black oxide is produced which discolors the meat. Anodizing the aluminum does not eliminate this problem. Therefore, the use of aluminum is limited to applications where the metal does not contact the product or in which the product is suspended in water.

3) Surface Coatings and Platings: Acceptable providing they render the base metal noncorrosive and meet the definition for an acceptable material. Failure of plating materials to remain intact is justification for inspection personnel to require that the use of equipment so affected be discontinued. Such platings as chrominum, nickel, tin, and zinc (as galvanized iron) are usually acceptable, depending upon the specific use.

4) Plastics and Metal Alloys: Acceptable when judged by the Chemistry Staff to be suitable for contacting a product and are physically acceptable for their intended use by the Equipment Group.

5) Hardwood: Acceptable when used as removable cutting boards or as removable racks for dry curing meat. Since wood absorbs moisture, it is unacceptable for any other equipment uses.

6) Other Material: As new materials are developed and proposed, they will be considered on their merits.

#### **Unacceptable Materials**

1) Cadmium and Antimony: Toxic materials which may not be used in any manner on equipment for handling edible products.

2) Lead: a toxic material which may not be used in equipment contacting an edible product except that it may be used in certain alloys in an amount not to exceed 5 percent.

3) Enamelware and Porcelain: Not acceptable for any purpose in connection with the handling and processing of product.

4) Copper, Brass, and Bronze: Not acceptable when used in contact with fats and oils because their use results in objectionable greenish discoloration and decreases the keeping quality of fat. They may be used in air and water lines and for gears and bushings outside the product zone.

#### **Design and Construction**

1) Equipment shall be designed and constructed so that it can be readily cleaned.

2) All product contact surfaces shall be readily accessible for cleaning and inspecting and constructed of corrosion-resistant materials.

3) All surfaces contacting a product shall be smooth, free from pits, crevices, and scale, and shall be capable of being so maintained.

4) All parts of the product zone shall be free of recesses, open seams, gaps, protruding ledges, inside threads, inside shoulders, bolts, rivets, and dead ends.

5) Bearings shall be located outside the product zone and constructed so that lubricant cannot leak, drip, or be forced into the product zone.

6) Internal corners or angles in the product zone shall have a continuous and smooth radius of one-fourth of an inch or greater except that lesser radii may be used where necessary for proper functioning of parts or to facilitate drainage, provided such areas can be readily cleaned.

- 7) Equipment shall be self-draining or otherwise completely evacuated.
- 8) Horizontal ledges or frames members shall be held to a minimum outside the product zone and shall be of rounded or tubular construction to prevent accumulation of debris and promote sanitation.
- 9) Equipment shall be so designed, constructed, and installed so as to prevent injury to personnel from sharp edges, moving parts, electrical shocks, excessive noise, and other hazards. Safety or gear guards shall be removable to permit inspecting and cleaning.
- 10) All welding shall be continuous, smooth, even, and relatively flush with the adjacent surfaces.
- 11) Painted surfaces of equipment or components in or above the product zone are not acceptable.
- 12) All external surfaces that do not contact a food product shall not have open seams, gaps, crevices, and inaccessible recesses.
- 13) Where parts must be retained by nuts or bolts, fixed studs with wing nuts should be used rather than screws to a tapped hole.
- 14) Electric motors and other electric gear should be sealed or otherwise protected to prevent entry of water and product.
- 15) All gasketing and packing material shall be nontoxic, nonporous, nonabsorbent, and unaffected by food products and cleaning compounds.

#### **Installation**

- 1) Spacing from Floors, Walls, and Ceilings: All parts of stationary (or not readily movable) equipment must be installed far enough away from floors, walls, and ceilings to provide access for cleaning and inspecting. As an alternative, permanently mounted equipment may be sealed to the adjacent structure with a watertight seal. Wall mounted cabinets and electrical connections must be installed at least 1 inch from the wall or sealed watertight to the wall.
- 2) Water Wasting Equipment: Water wasting equipment shall be installed so that waste water is delivered into the drainage system through an interrupted connection without flowing over the floor, or is discharged into a properly drained curbed area. Waste water from cooking tanks, soaking tanks, chilling tanks, and other large vessels may be discharged for short distances across the floor to a drain after operations have ceased and a product has been removed from the area.
- 3) Protection of Water Supply: An air gap shall be provided between the highest possible level of liquids in equipment and water supply pipes. Functional vacuum breakers must be provided in installations where submerged water lines are unavoidable. These must be of a type that can be checked easily to be sure they are working.
- 4) Valves: Valves on drainage outlet shall be readily cleanable and mounted flush with the bottom of the equipment. Overflow pipes shall be constructed so that all interior and exterior surfaces can be cleaned.

## **Definitions**

In order for these guidelines to be uniformly understood and applied, certain terms are defined as follows:

Accessible: Easily exposed for regular cleaning and inspecting with simple tools such as those normally carried by cleaning personnel.

Readily accessible: Easily exposed to sight and touch for regular cleaning and inspecting without the use of tools.

Removable: A component part can be separated from the principal part with simple tools such as a screwdriver, pliers, or open-end wrench.

Readily cleanable: The equipment can be cleaned with hot water, cleaning agents, and scrubbing implements normally used by cleaning personnel.

Corrosion resistant material: A material which maintains its original surface characteristics under prolonged exposure to the normal environment including product, ingredients, ambient conditions, and cleaning and sanitizing materials.

Acceptable materials: Materials which have been found to be chemically acceptable and physically suitable for the purpose intended.

Sealed: Having no openings that permit the entry of product, dirt, or moisture.

Product Zone: All surfaces of the equipment which may normally be directly or indirectly exposed to product or ingredients.

Nonproduct Zone: All surfaces of the equipment outside the product zone.

**Manufacturer or Distributor and Type and/or Model**

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<b>A</b> <u>A &amp; J Manufacturing Company</u> <u>ENGLEWOOD, COLORADO</u> Can Separator, AFC Series: 100-.. .	<u>ADCO SANGER, CALIFORNIA</u> Carton Machine: 15 D-SS, 15 E-SS, 15 F-SS, 15 G-EC, 15 E-EC, 15 F-EC	<u>ADVANCE FOODS SERVICE</u> <u>WESTBURY, NEW YORK</u> Tables: 91-..., 92-... 40 Series and 90 Series, OB-Series S/S Pans: 20 Series	<u>ADVANCED FOOD SYSTEMS</u> <u>DIV. OF ACRALOC CORP.</u> <u>OAK RIDGE, TENNESSEE</u> "Chub-Pak" Conveyor: 3712 Primal Overwrap Table: 93072-40	<u>ABEX CORPORATION</u> <u>COLUMBUS, OHIO</u> Meat Press w/ Index Table: WT-12, WT-12G, WS-12, WS-12G, FH-20, FH-20G, FN-50	<u>ABR FOOD MACHINERY INTERNATIONAL, LTD., OAKVILLE, ONTARIO, CANADA</u> Dicer: ABR Sausage Link cutter: Hy-Cut, C, D, & E Vacuum Meat Tumbler: T-150 Ham Tumbler: HT-8	<u>ACCURATE METERING SYSTEMS, INC.</u> <u>ELK GROVE VILLAGE, ILLINOIS</u> Electro Magnetic Flowmeter: 1Z1 Series - 3/4" 1" 1 1/2", 2", 2 1/2", 3", 4"	<u>ACRISON, INC.</u> <u>CARLSTADT, NEW JERSEY</u> Blender: 350 Meat Feeder: 105-S--.	<u>ADAM EQUIPMENT COMPANY</u> <u>BELMAR, NEW JERSEY</u> "Adamatic" Revent Rack Ovens: 1X1 DFS 75/50, 2X1 DFS 75/50, Midi RM 1X1 DFS 100/60, 2X1DFS 100/60. 1X1 DFS 180	<u>ADAMS INTERNATIONAL</u> <u>SOUTH BELoit, ILLINOIS</u> Baked Collette Machine: RF...
								<u>AIRCO INDUSTRIAL GASES</u> <u>MURRAY HILL, NEW JERSEY</u> Dri-Pack Snow Dispenser: 285048, 24875	<u>AIRCO INDUSTRIAL GASES</u> <u>MURRAY HILL, NEW JERSEY</u> Dri-Pack Snow Dispenser: 285048, 24875
								W/Evacuator: 285101 W/Exhaust Hood: 24875 CO2 Dri-Pak: 50 HX, 51 HP CO2Snow Horn: 1.25, 3.75, 6.25X, 5H8X	W/Evacuator: 285101 W/Exhaust Hood: 24875 CO2 Dri-Pak: 50 HX, 51 HP CO2Snow Horn: 1.25, 3.75, 6.25X, 5H8X
								CO2 Snow Horn (Use with an acceptable hood and exhaust system): LVSH-7, EHS-...	CO2 Snowing System: 13628 Liquid Nitrogen Freeze Tunnel I: 420-6-67 Dry Ice Pelletizer: P-250, P-500, P-1000 "Kwick-Chill" Snow Hood 28-5460 CO2 Injector (Bottom Mount): LV-D-2308966
								CO2 Snowing System: 13628 Liquid Nitrogen Freeze Tunnel I: 420-6-67 Dry Ice Pelletizer: P-250, P-500, P-1000 "Kwick-Chill" Snow Hood 28-5460 CO2 Injector (Bottom Mount): LV-D-2308966	CO2 Snowing System: 13628 Liquid Nitrogen Freeze Tunnel I: 420-6-67 Dry Ice Pelletizer: P-250, P-500, P-1000 "Kwick-Chill" Snow Hood 28-5460 CO2 Injector (Bottom Mount): LV-D-2308966
								B-2-286142	B-2-286142
								Vacuum Nozzle: 3500 Vacuum Nozzle with Extension: 3500-A Shrink Tunnel I: 3602	Vacuum Nozzle: 3500 Vacuum Nozzle with Extension: 3500-A Shrink Tunnel I: 3602
								<u>AIR PRODUCTS &amp; CHEMICALS, INC.</u> <u>ALLEN TOWN, PENNSYLVANIA</u> Cyro-Quick Freezer: RP - - - . C, R - - - . CO2 Snow Accumulator: CSA-... CO2 Snow Hood: CPS- - - . CO2 Tunnel Freezer: CP- - - - PO CO2 Snow Generator CSG-... CO2 Suitable Exhaust System w/ Carbon Dioxide Snowing Hood (With Exhaust System): GBS- - - - AL	<u>AIR PRODUCTS &amp; CHEMICALS, INC.</u> <u>ALLEN TOWN, PENNSYLVANIA</u> Cyro-Quick Freezer: RP - - - . C, R - - - . CO2 Snow Accumulator: CSA-... CO2 Snow Hood: CPS- - - . CO2 Tunnel Freezer: CP- - - - PO CO2 Snow Generator CSG-... CO2 Suitable Exhaust System w/ Carbon Dioxide Snowing Hood (With Exhaust System): GBS- - - - AL
								<u>AIRCO CRYOGENICS</u> <u>IRVINE, CALIFORNIA</u> CO2/LN2 Freezing Tunnel: KFT-...	<u>AIRCO CRYOGENICS</u> <u>IRVINE, CALIFORNIA</u> CO2/LN2 Freezing Tunnel: KFT-...

ALBANY INTERNATIONAL FABRICS DIVISION  
**BUFFALO, NEW YORK**  
 Belt (Food Contact):  
     White & Green, Hycar &  
     Nitrite,  
 Belt (Food Contact):  
     I.W.P. Interwoven, 3-Ply  
     IWP-3F-Teflon-Cream  
     IWP-3F-Teflon-Green  
 Interwoven Polyester Carcass:  
     IWP-Nitrite, PVC, Silcon, Teflon, IWP-3-FGP, IWP-3F-PVC/COS, IWP-8F-PVC Laminated Polyester Carcass:  
     1002-D, 1003-D, 1004-D, 1005-D, 1006-D, 5003 Laminated Cotton Carcass:  
     1002, 1003, 1003G, 1004, 1005, 1006, 202, 203, 204, 205, 206, 602, 603, 604, 605, 703, 703-TB, 704 Woven Cotton Carcass:  
     Kanry-Tex, Kanry-Tex-PVC/COS, SWC-Silicon, Kanry-Tex-FGP White PolyMate: 80 PVC/COS, 110 PVC/COS IWP-3-F-PVC/COS White Resist-a-Stain, Kanry-Tex-PVC/COS White Resist-a-Stain, Poly-Mate-80-PVC/COS White Resist-a-Stain, Poly-Mate-110-PVC/COS White Resist-a-Stain

Belt, White (Food Contact):  
 IWP-3 FSXFS, IWP-3 PVC/COS Belt (Packaged Product Only) Laminated Cotton Carcass:  
     403, 404, 405, 406, 407, 408, 409, 410, 411, 1804, 1805, 2303, 2304, 2305, Glide-Top, VEE-Top, King-Top, Ruff-Top, White PolyMate: 80 FSXFS (Belts with cotton carcasses must have edges sealed with acceptable compound)

THE ALBERT COMPANY  
**YORBA LINDA, CALIFORNIA**  
 Patty Former: SM-101-1

ALDEN ENGINEERING COMPANY  
**FOXBORO, MASSACHUSETTS**  
 Boning Conveyor: BC Fat Conveyor: BC-F Combination Boning Conveyor: BC-BF Wire Belt Conveyor: WB, WB-1, WB-V Feed Hopper: FH-B, FH-H Rotary Packing Table: MB-LS Conveyor: BC-B, ABC-B Vat Dumper: VD Mesh-Belt Conveyor: MB Inclined Cleated Belt Conveyor: CB Conveyorized Boning Table: BC-FB Lazy Susan Table: LS

ALGONA FOOD ENGINEERING COMPANY  
**ALGONA, IOWA**  
 Neat Core Sampler: G-H-117 Tripe Scalders: TS-101 Vat Dumper: LD-302, LD-303 LD-304, LD-305 Belt Conveyor C1-...., C2-...., S.S. Pack Table: 200 S.S. Sausage Work Table: 210 S.S. Sausage Stuffing Table: 220 S.S. Belt Conveyor: 310 S.S. Scaling Screw Conveyor: 400 S.S. Product Feeder Screw Conveyor: 410 S.S. Inclined Screw Conveyor: 420 S.S. Slat Conveyor: 500 S.S. Banding Conveyor: 510 Hi-Lift Dumper: 600 Vat Dumper: 610 Skip Rail Dumper: 620 S.S. Pickle Tanks: 700 S.S. Casing Soak Tanks: 710

ALKAR DIVISION OF DEC INTERNATIONAL  
**Lodi, Wisconsin**  
 Continuous Frank Processing Unit: CPS-1971 Acid Application Tunnel: AA-71 Brine Chiller Tunnel: LCB-2, LBC-3, JT-0200, LBC-4-2, LBC-4-3 Liquid Smoke Tunnel: LS-2 Smoke Houses: Gas, Steam Food Processing Oven: EO-75- Continuous Bacon Processing Unit: CB-5000 S/S Smokehouse Trucks: TR-.

ALLEN FRUIT COMPANY, INC  
**NEWBERG, OREGON**  
 Holding Tank: C-3741 Vibrating Transfer Conveyor: VC-..., VC1-... Vibratory Inspection Conveyor: D-5649 Inclined Belt Conveyor: D-3732 S/S Pork Skin Sizer: D-1529 Holding Tank: C-3741 Vibrating Transfer Conveyor: VC-..., VC1-... Vibratory Inspection Conveyor: D-5649 Inclined Belt Conveyor: D-3732 S/S Pork Skin Sizer: D-1529

ALLEN GUUAGE & TOOL COMPANY  
**PITTSBURGH, PENNSYLVANIA**  
 Sausage Linker W/Cart 738: Y, JY Conveyor: A-10, A-12-2T

ALLENTOWN WIRE PRODUCTS INC.  
**ALLENTOWN, NEW JERSEY**  
 Wire Basket: Nylon, Type 11 Wire Baskets

ALL-FILE INC.  
**NEWTON SQUARE, PENNSYLVANIA**  
 Filling Machine: Floor BM

Manufacturer or Distributor and Type and/or Model

---

<u>ALL POWER INC</u> <u>SIOUX CITY, IOWA</u> Plastic Flight Ham Can Conveyor; CC-A-8 For Product in Cans or Trays Conveyor SS-101 Smokehouse Sausage Tank: ST-101	Cutting Conveyor: RS-650 Belt Conveyor: RS-960 Hog Viscera Table: HV-333 Cutting Boards, "All-cut," "Tuff-cut" s/s Beef Loading Bucket; L-900 (To be used with a suitable loading device as determined by the I.C. S/S Jowl Roller JR-101	Turkey Sizing System: TS Carrier: SW 2-Tier Poultry Carrier (2 hooks); DC-1-2 Neck Sizer: 100
<u>ALLIED AUTOMATION</u> <u>CHICAGO, ILLINOIS</u> Sergeant Bagmaster: 400-FSR, 500-FSR		<u>ALTO CORPORATION</u> <u>YORK, PENNSYLVANIA</u> Wire Red Belting: Wendway S/S U-Bar Wire Rod Belting: Wendway S/S Slat Link Belting (Packaged S. S. Product Only): Wendway S/S S. S. Wirebelts Conveyor: A- A- S/S Spiral Conveyor: Helimatic
<u>ALLIED BAGGING SYSTEMS, INC.</u> <u>DEER PARK, NEW YORK</u> Bag Loading Appliance: W-260-LH-M		<u>ALTO-SHAAM, INC.</u> <u>MILWAUKEE, WISCONSIN</u> "Thunderbolt" Roasting and Holding Oven: ...TH-HD
<u>ALLIED RESINOUS PRODUCTS</u> <u>CONNEAUT, OHIO</u> Cutting Boards: "BM", Boos-Poly Plas		<u>AMDEVCO ENGINEERING COMPANY</u> <u>MANKATO, MINNESOTA</u> Versa Bander: 118
<u>ALLOY EXCHANGE COMPANY</u> <u>FORT WORTH, TEXAS</u> Continuous Chiller/Freezer "HI Cube Slant" A, G, AG		<u>AMERICAN BILTRITE RUBBER COMPANY</u> <u>BOSTON, MASSACHUSETTS</u> Conveyor Belts (Food Contact): Boston-Packers FDA, Versabilt FDA, Boston Rubber 8-oz., Boston Buna-N 14-1Z., Foodcron White & Tan FDA, Sanicron FDA White, 2 & 3 PLY: 58-9563-09, -13, -14, -15 Light Tan, 2 PLY: 58-9563-10 Dark Tan, 2 3 PLY: 58-9564-08, -09, -10, -11 Aquarius - White, I, II, III, IV. Tan I, II, III, IV; Green Libra - White, I, II, III, IV. Tan I, II, III, IV, Green. Leo - White, I, Tan I, Black I.
<u>ALLOY PRODUCTS COMPANY</u> <u>WAUKESHA, WISCONSIN</u> Valves: Air Operated In-Line Filters: 1 & 2 Square Feet		Carrier, Turkey: DC-1T Carrier, Parts: DC-1, DC-1B Carrier, Turkey, Drip Line: TS-1 Carrier, Turkey, Spike: DC-1T Air Weight Scale: AW, AW 10000-4 Carousel Poultry Sizing Machine: 100 Carrier: C-1 Air Weight Box Packer: BP-2 BP-2
<u>ALLPAC, INC.</u> <u>DALLAS, TEXAS</u> "Speedpak" Packaging Machine: Golden-Nine Horizontal Wrapping Machine: M-Super, Super 7		Carrier, Turkey: DC-1T Carrier, Parts: DC-1, DC-1B Carrier, Turkey, Drip Line: TS-1 Carrier, Turkey, Spike: DC-1T Air Weight Scale: AW, AW 10000-4 Carousel Poultry Sizing Machine: 100 Carrier: C-1 Air Weight Box Packer: BP-2 BP-2
<u>ALL-POWER INC</u> <u>SIOUX CITY, IOWA</u> Vat Dumper: C-984 Incline Conveyor: B-101 Circular Cutting Knife: K-200 Ham Saw: K-121		Conveyor Belt (Packaged Product Only): Duralift FDA, Roughtop FDA Gemini - White I, II, III.

Manufacturer or Distributor and Type and/or Model

<u>Black I, II.</u>	<u>Black III,</u>	<u>Portable Belt Conveyor:</u> 200 GM <u>S/S Brine Tank:</u> 50 "AFECO" End Discharge Mixer: 510	<u>AMERICAN METAL PRODUCTS INC.</u> CINCINNATI, OHIO S/S Double Deck Conveyor: 6725-...-..., 6725-...-...
<u>Taurus - Tan I, II.</u>	<u>Black IV,</u>	<u>Gondola Hydra Dumper:</u> 15-C <u>Screw Conveyor:</u> 150 <u>S/S Incline Screw Loader:</u> 610 <u>Pack-off Conveyor:</u> 110	<u>AMERICAN PACKAGE MACHINE CORP.</u> BELLEVUE, WASHINGTON Variopacker: VP-...- Patry Counter and Stacker: 120-4 Varowrap: P-...-.
<u>Scorpio - Tan I, II, III.</u>	<u>Black IV, V,</u>	<u>Truck Dumper (to be used with 2-3K Accepted Meat Trucks Only)</u> "AFECO" Meat Tumbler. 175	<u>AMERICAN PROCESS SYSTEMS, CORP.</u> WAUKESHA, ILLINOIS Blender: DRB-..
<u>AMERICAN CAN COMPANY</u>	<u>GREENWICH, CONNECTICUT</u>	<u>Canco Closing Machines:</u> 1-1A Western 422-1E-00, 400, 458- 4DS, 400-4R2A, 410-4R2A, 410- 4R2-EM, 410-4R2-S, 430-6R2-S	<u>AMERICAN ULTRAVIOLET COMPANY</u> SUMMIT, NEW JERSEY Light Fixtures: G-25T8, G-30T8, WL-782-L-30, G-36TGL & G-64T5L w/Vycor Glass 7910 Germicidal Fixtures: WM-30-CL, WM-30-HL, CS-30-CCL, WM-25-HL, CS-25-HL, WM-15-HL, CS-15-HL Note: Above lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.
<u>Canco Vacuum Closing Machines:</u>	<u>#1 Pacific, #1 PUV Type B, #1 PUV Type BR, 00-6, 0-8A, 0-8C, #1 Hi-Speed, #1 Univer- sal, 300, 300-B, 402-3V, 600- 1UV, 601-1UV, 602-1UV, 810-1UV, 910-1UV, 1101-1UV, 1102-1UV, Callahan 226SV, Callahan 349SV-3</u>	<u>AMERICAN HOECHST CORPORATION</u> FORT LEE, NEW JERSEY Stuffer: Handtmann-VF-325 Linker: Handtmann-VA S/S Lift Truck: NV-402 Poly Clip Machine: DCE-3, DCD, DCH, SCA, SCD, SCH	<u>AMETEK EAST MOLINE, ILLINOIS</u> Horizontal Pressure Leaf Filter: HSSF-...-
<u>Canco Ham Press:</u>	<u>900-5A</u>	<u>AMERICAN INDUSTRIES SUPPLY, INC.</u> NASHVILLE, TENNESSEE Cutting Boards, Cut Rite Simona 2000	<u>AMF-UNION MACHINERY DIVISION</u> RICHMOND, VIRGINIA "Gien" Mixer: 340-F-S & 340-F-D, 160
<u>"Mini-Mite" Packaging Machine:</u>	<u>I-PC</u>	<u>AMERICAN MACHINE CO., INC.</u> FOREST, MISSISSIPPI Poultry Cut-up Conveyor: AMC-... Poultry Cutter: AMC-520 Duck Rocker Scaler: L-100 Poultry Shackles: AM-180CU, AM-90CU, AM-240SEC, AM-99BP, AM-35BBP, AM-109TK, AM-900COM Neck Skin Cutter 666	<u>AMMERAL WORMERVEER, HOLLAND</u> Belt (Food Contact), Model 2T45
<u>Bacon Cartoner:</u>	<u>TUX-MK-2</u>	<u>AMERICAN METAL FABRICATORS, INC.</u> MARLOW HEIGHTS, MARYLAND Double Flip Type Conveyor CC-100	<u>AMMERAL, INC.</u> GRAND RAPIDS, MICHIGAN Belting (Direct Food Contact): 2L046, 3T45 2LM046, 2T046, 1M026, 2M45, 2M046
<u>MariFlex Packaging Machine:</u>	<u>725, 717-E, RF-16</u>	<u>AMERICAN CYANAMID COMPANY</u> SANFORD, MAINE Cutting Boards: Acrylite Edible Oil Storage Tank: Laminac, EPX-196	<u>HAYWARD, CALIFORNIA</u> "Rotopac" Lazy Susan Table: 300

Manufacturer or Distributor and Type and/or Model

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<u>ANDERSON BROTHERS MANUFACTURING COMPANY</u> , ROCKFORD, ILLINOIS	<u>ANYL-RAY CORPORATION</u> A SUBSIDIARY OF THE KARTRIDG PAK CO., DAVENPORT, IOWA
Filling Machine: 627-3 Rotary Filler: 640	Meat Sample Compactor: 1 "Anyl-Ray" X-Ray Fat Analyzer: M-201, 316-3
<u>ANDERSON IBEC</u> <u>STRONGSVILLE, OHIO</u>	<u>APACHE STAINLESS EQUIPMENT CORP.</u> <u>BEAVER DAM, WISCONSIN</u>
Hide Puller-Downward: AN-591	Stainless Steel Rotary Blancher: 1610 Screw Conveyor: SC-12
<u>AMOCO CHEMICALS CORP.</u> <u>ST. PAUL, MINNESOTA</u>	<u>A. P. V. COMPANY INC.</u> <u>BUFFALO, NEW YORK</u>
Plastic Freezer Spacer: FS-001	Separator: Horizontal Evaporator: Plate Centrifugal Pump: "puma" Heat Exchanger, Plate Type: HMBM, HMBL, HX, HXC, HXCB, HXCS, WHXCS, R50, HXL, Series I, II, III, IV, SR 15/15s and SR 35/35s
<u>AMSCOMATIC INC.</u> <u>LONG ISLAND CITY, NEW YORK</u>	S/S Plate Heat Exchanger: R106 Paravane: ./3A, ./SP "Vertical Separator" Evaporator: 1900 Plate Heat Exchanger: "Junior Paraflow" series R405 & R86
Meat Bag Loading Machine: 500-SB	<u>ANGELUS SANITARY CAN MACHINE COMPANY</u> , LOS ANGELES, CALIFORNIA
<u>JULIAN ANABO, INC.</u> <u>TUSTIN, CALIFORNIA</u>	Can Closer: 61-H, ..P-DF, ..P-MSLF, 60-L "ACMA" Form-Fill-Seal Pouch Machine: 722 "Mitsubishi" Pouch Machine MHI PF-15-S, P25-S
Conveyor: FMC-...; Screw Conveyor: SC-...., SCA-....;	<u>ARCHITRONICS, INC.</u> <u>GREELEY, COLORADO</u>
Tub Dumper: D-.... S/S Tables: TS-...; UT-...; Metal Detector - Conveyor: MDC-....	Carcass Weight Printer: BP001-A Breading and Battering Machine: BA-2
Truck: MV-.... S/S Mixer-Blender: MB-.... Blender: 1860	<u>A. R. E. METAL FABRICATORS</u> <u>LOS ANGELES, CALIFORNIA</u>
<u>ANACONDA EQUIPMENT &amp; SERVICE CO.</u> <u>LOUISVILLE, KENTUCKY</u>	Anger Equipment, Inc. Brooklyn, New York Meat Agitator: 2500
Closing Machine: 2-B Pack Foil Overlay Machines: 100, 300	<u>A-ONE MFG. COMPANY</u> <u>SPRINGFIELD, MISSOURI</u>
<u>ANCHOR FILM COMPANY</u> <u>WEBSTER GROVES, MISSOURI</u>	Belt Conveyor: A-10-12 S/S Chill Tank: A-293560 Poultry Cut-up Saw: A-334 Poultry Cut-up Conveyor: A-...-...
Plastic Neck Pins: W/Dow 456	<u>ARNOLD'S FOOD SYSTEMS, INC.</u> <u>HOLYOKE MASSACHUSETTS</u>
<u>ANCHOR HOCKING CORP.</u> <u>LANCASTER, OHIO</u>	Cuber/Dicer: 102
Vacuum Sealing Machine (2 piston); D-650 Capping Machine: 45 HRSM, 36 HRSM Straight Line Sealing Machine: Series 4	<u>ARO CORPORATION</u> <u>BRYAN, OHIO</u> S/S Pump: 650-406, 650-407, 650-606, 650-607
<u>ANCHOR INDUSTRIES</u> <u>ST. LOUIS, MISSOURI</u>	
Automatic Lidded, AL-300X	

Manufacturer or Distributor and Type and/or Model

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<u>ARROWHEAD CONVEYOR CO., INC.</u> OSHKOSH, WISCONSIN Rotary Top Table D-14534 Belt Conveyor BC-15409, TTC-15407	S/S Piston Pump: 12 Stick Stacker: SS-1000 Viscous Food Pump: 123, 85
<u>ARTIC STAR REFRIGERATION CO.</u> FT. WORTH, TEXAS Open Top Refrigerator: AS-11	AUTOMATED PACKAGING SYSTEMS, INC. TWINSBURG, OHIO Bucket Type Conveyor for Chicken P-1000 Accu-Scale/Bagger System: 100/H-100
<u>ASECO CORP.</u> LOS ANGELES, CALIFORNIA Vibrating Conveyor: VCS-•••, VCH-•• Bucket Elevator: ALH-0, ALS-0	AUTOMATED PROCESS SYSTEMS ELK GROVE VILLAGE, ILLINOIS Searring Oven: 100
<u>ASHWORTH BROS. INC.</u> WINCHESTER, VIRGINIA Conveyor Belts (Food Contact): True 1/2 X 1/2 Omni, Omni-flex, Omni-grid, Prestoflex	AUTOMATIC HANDLING & FABRICATION LAMBERTVILLE, MICHIGAN Conveyor: SC-1, FC-1
<u>ATMOS DIV. OF UNITED INDUSTRIES, INC.</u> CHICAGO, ILLINOIS Smokehouse: SF-100	AUTOMATIC INDUSTRIAL MACHINES INC., LODI, NEW JERSEY "Flexifeeder" Conveyor: 100, 200, 300
<u>AUDUBON METALWOVE BELT CORP.</u> PHILADELPHIA, PENNSYLVANIA S/S Belt, Balance Weave: PB-18-12-6, PB-24-20-16, PB-30-20-12, PB-30-20-14, PB-30-20-16, PB-36-20-12, PB-36-20-14, PB-36-30-16, PB-48-32-16, PB-48-48-12, PB-48-48-16, PB-48-48-18, PB-60-60-18, PB-72-60-20	AUTOPROD INC. NEW HYDE PARK, NEW YORK Sauce & Cheese Applicator: 90, 600, 300 Ravioli Machine: RV Conveyor: DC-A, CO-F Dough Sheeter: S-1 Filler: F Handpack Filler: VI-A4 Sauce & Condiment Applicator: MA, UO
<u>ASHLEY MACHINE INC.</u> GREENSBURG, INDIANA Poultry Scalders: SS-30, SS-36, SS-48	Cheese Shredder: LS-G Air-Operated Valve: E1-B Transfer Pump: Z Metering Pump: B Hydraulic Pizza Cutting Press: PI
Gizzard Peeler: AK-4 Poultry Picker "Sure-Pick": SP-30, SP-38	Lidding Machine: LI-A1 Automatic Pasta Shell Filling Machine: S.S.-.
<u>ASSOCIATED FOOD EQUIPMENT CO.</u> DALLAS, TEXAS Continuous Fryer: 30-I-REC Continuous Cooked Poultry Parts Chiller: Mark I Lung Guns: I. Profiteer II	AUTIO COMPANY ASTORIA, OREGON Meat Grinder: 1101GH, 601GH, 801GH, 1101GHP, 601GH, 801GH Sanitary Pumps: 2 1/2, 3
<u>ASSOCIATED METAL PRODUCTS, INC.</u> DALLAS, TEXAS Automatic Feed Fryer: AM5000	AUTOMATED FOOD SYSTEMS LUBBOCK, TEXAS Stick Dog Fryer: PTL-••' HOP Corn Dog Sticker, Model 'HOP

<u>Omelette Machine:</u> CF <u>Cross Cut Splitting Saw:</u> Co-D4	<u>White Butyl (11R) (Food Contact):</u> 3 PW BTL White Thermoplastic PVC (Food Contact): 120 COS W White Nitrile (NBR) (Fully Packaged Product Only): 2 PWRT, 3 PWRT	<u>Poultry Scalders:</u> SINGLE PASS SS-3-16, DOUBLE PASS SS-4-28, THREE PASS SS-3P-34, SS-3P-28, FOUR PASS SS-4P-34, SS-4P-28, SS-4-34
<u>B</u>		Eviscerating Shackle: VS-100 Giblet Pumping System: GPS-C100 Picker, "Flexomatic IV": FP-4 "Roto-Flex" Hock & Finishing Automatic Poultry Cut-up System: 6182
<u>BAADER NORTH AMERICA CORPORATION</u> WOBURN, MASSACHUSETTS	<u>Desinewing System:</u> 695 Desinewing Meat System: 3.995	Turkey Gizzard Machine: 210 BT Picker: RF-40000-...- Picker, "Rotomatic": RP-...- Picker, "Fin-Flex": FF-...- Picker, "Fin-Flex VI": 6600 FF-VI Poultry Picker: Versa-Flex, Gent-L-Flex
<u>BADGER METER, INC.</u> MILWAUKEE, WISCONSIN	<u>S/S Sanitary Meter:</u> SPS.	Automatic Lung Remover: SL-8000 Automatic Poultry Killer: K-5150 Neck Breaker: 6000 Dry Offal System: 5200 Continuous Flow Handwash Station: 5230
<u>BAG-A-THON PACKAGING CORPORATION</u> WESTBURY, NEW YORK	<u>Bag-A-Thon Packer:</u> 115SS, 16-66SS	Hip Operated Hand Wash Station: 5220 Hand Activated Hand Wash Station (w/a suitable Pressure Regulating Device): 5210 Hand Activated Hand Wash Valve (w/a suitable Pressure Regulating Device): 5099 Inspection Trim Pan: 5330 Water Rail: 15240 Water Flushed Hopper Assembly: 528., 530.
<u>BAKERS EQUIPMENT/WINKLER, INC.</u> ENGLEWOOD CLIFFS, NEW JERSEY	<u>"M"</u> Mixer: BE/W	Conveyor: 75500 Oil Sac Cutting Machine: 50700 Bird Unloader: 6100 Neck Skin Cutter: 7050 "Hi Cube Slant" Continuous Chiller/Freezer: A, G and AG Turkey Head Puller: 5480 "Hock-A-Matic" Hock Cutter: HAM-6
<u>BAKERY EQUIPMENT MANUFACTURING CO.</u> IRVING, TEXAS	<u>S/S Wirebelt Conveyor:</u> W-1, W-2 Belt Conveyor: B-2	Gizzard Chiller: Mark IV, Carcass Chiller: Mark VI-RA, Mark VIII-RA Mark IV FWU-100 Giblet Chiller (Single Barrel): Mark V-R-S Giblet Chiller (Double Barrel): Mark V-R-D Giblet Chiller (Triple Barrel): Mark V-R-T Gizzard Splitter & Peeler: 210-B, 210-B-1
<u>J. W. BALL COMPANY</u> DALLAS, TEXAS	<u>Tamales Wrapping &amp; Cutting Machine:</u> SS-182	
<u>BALDWIN BELTING INC.</u> NEW YORK, NEW YORK	<u>White Nitrile NBR (Food Contact):</u> (Cotton carcass belts have edges sealed with approved sealant.)	2 PE 60, 3 PE 90, 2 PE 90, 3 PE 135, 3 PE 135 CBS, 3 PHW, 2 PXHW, 4 PXHW, 3 PXHW, 2 PWTF, 3 PWTF Tan PVC/NBR (Food Contact): 2PT PVC, 3PT PVC Black Nitrile (Food Contact): 5P BLK

Manufacturer or Distributor and Type and/or Model

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<u>BAUER-REXROTH &amp; COMPANY</u> LAPAZ, INDIANA	Deboning Head: PSE-....., TSI-....., CP-....., Deboning Head Jacket: TJI-....., TJ2-....., Pumps: I445, BP-5, BP-7, 300-50 Twin Screw Bone Cutters: BA-7X, BA-8X
<u>B-S Sizing Bin:</u> S-5110 <u>S.S. Sizing Bin:</u> 1082 <u>Electronic Sizing Machines:</u> "Weightronic" 9182L, "Weightronic" 9182M	CO2 Mixers: .....-50 "Alpina" Cutters: PB-50, PB-60 PB-80, PB-125, PB-200, PB-300, PB-500 S/S Grinders: BGS-....., MGS-....., S/S Auger: RF-....., EX-....., Conveyor Model BC-....., Pump Assembly Model EP-.....
<u>PAC-347</u> <u>Poultry Cut-up Saws w/stands:</u> S-7311, SB-7311, BS-1500, BSD-1500	EMP-....., Extruding Die BED-....., Deboner Assembly: AUXS-....., AUX-SL-....., Transfer Pump BP-....., Conveyor Assembly: SC-.....
<u>Gizzard Harvester:</u> GH-582	<u>BELAM, INC.</u> <u>Dumping Table:</u> DT-1400 <u>Ice Precrusher:</u> ID-1500 <u>Giblet Sorting Conveyor:</u> GSC-1100
<u>B-BAR-B., INC.</u> <u>EXACT PACKAGING DIV.</u> <u>SCHAUMBURG, ILLINOIS</u> <u>Automatic Filling Machines:</u> 2015 MA, 4015 MMC	<u>DOWNERS GROVE, ILLINOIS</u> <u>"Disc-O-Seal" Butterfly Valve:</u> E6366-...-E10R51, E6666-...-E10R51
<u>BARKLEY &amp; DEXTER LABORATORIES,</u> <u>INC., FITCHBURG, MASSACHUSETTS</u> <u>Metal Detector:</u> "Cleanline"	<u>BEACON METAL PRODUCTS, INC.</u> <u>CHICAGO, ILLINOIS</u> S/S Wire Loaf Cage: 7754 S/S Screens: Style AF, 907 Ham Press: "Insta-Pres" IP-.....
<u>BARIANT &amp; COMPANY</u> <u>CHICAGO, ILLINOIS</u> <u>S/S Meat Trucks:</u> A38, A38A, H38, A37, A37R, H37, A36, A36R, H36, A35, A35R, H35, A34, A34R, H34, A33, A32, A32R, H32, A31, A31R, H31, A30, A30R, H30, A12, H33, A33R <u>Meat Former (w/o discharge conveyor):</u> Medium-A, <u>Giant-A</u> <u>Meat Former (w/o discharge conveyor):</u> Medium-B, <u>Giant-B</u>	<u>BEARDSLEY &amp; PIPER</u> <u>CHICAGO, ILLINOIS</u> Blender: PRB-...  <u>BEEHIVE MACHINERY, INC.</u> <u>SANDY, UTAH</u> Deboner Cooling System Poultry Deboner: BX-66, TC-968, AU-968, AU-1269, AUX-70, AU-4171 Poultry Deboner: UAX-....., Desinewing Machine (Boneless Meat Only): AU-9171 Deboning Machines: AUX-72, AUX-968, AUXS-..... Deboning Machines: AUX-..... S-76, AUX-..... AULS-..., AU6173
<u>THE BAXTER MANUFACTURING CO., INC.</u> <u>TACOMA, WASHINGTON</u> <u>Table w/cutting boards, Risers on 3 sides:</u> GC3-...-... Table w/cutting boards on both sides: GC4-...-... Table w/cutting board surface: GC3-...-... Table w/all stainless steel top & risers: AC3-...-...	<u>BELSHAW BROTHERS, INC.</u> <u>SEATTLE, WASHINGTON</u> Deep Fat Fryer: AF-1 Belts (Food Contact): BIC 1201 Lifting Device of Chute: DKHC- Tenderizer: IT- Vacuum Ham Press: MP- Bonning Line Conveyor: BL- Exit Conveyor: IT-C  <u>BELTING INDUSTRIES</u> <u>KENILWORTH, NEW JERSEY</u> Belts (Food Contact): BIC 1201
<u>BAUER BROS. COMPANY</u> <u>SPRINGFIELD, OHIO</u> <u>Hydras leve (for devatering vegetables):</u> 552-...,, 552-1-...,, 552-2-..	

Manufacturer or Distributor and Type and/or Model

<u>BENCO MANUFACTURING CORPORATION</u> MILWAUKEE, WISCONSIN	3-Belt Conveyor W/Belt Washer and Quick-Release: M-166  <u>BEST &amp; DONOVAN</u> CINCINNATI, OHIO	Air Hog Breastbone Opener Saw: AH
Single Lane Processors: HBP-P-S Dual Lane Processors: HBP-P-D	Heavy Duty Hog Splitter Saw: KS Beef Carcass Splitter Saw: 120 Beef Carcass Splitter: Pacemaker, Pacemaker II Super Duty Hog Splitter Saw: 750 & 760 Hog Splitter: IS-750 & IS-760 Dehider: Saturn I, "Magnum 1000" Leg Cut-Off Saw w/Exhaust Deflector, Air Operated: 85 Rump Bone & Carcass Splitter Saw Combination: SL Beef Breast Bone Opener Saw: L-Combination Beef Rib Blocker & Ham Marker Saw: Mark I "Red Streak" Primal Saws: 8-E, 10-E "Tri-Purpose" Air Saws: 8, 10, 12 Pork Scribe Saw, Air Operated: AS4-P, AS5-P Beef Scribe Saw, Air Operated: AS4-B Cat Tie Dehorner, Hydraulic: Class IV Hock Cutters, Hydraulic: HC-3, HC-5 Beef Splitter, Electric: 100 Beef Splitter w/Exhaust Deflector, Air Operated: 100-A Brisket Saw, Electric: 250 Brisket Saw w/Exhaust Deflector, Air Operated: 275 "Band Splitter" Carcass Splitter Saw: 150 (Adequate sterilizing facilities must be provided. This will include a hot water hose with an adequate supply of 180 F. water.)	<u>BEST POULTRY MACHINERY, INC.</u> CUMMING, GEORGIA Head Cutter: HE  <u>BETTICHER INDUSTRIES</u> VERMILLION, OHIO Power Cleaver: 39, 81, 220 Press: 70 Trimming Machines (Not to be used for trimming grubs, bruises, etc.): 500, 520, 850, 8803, 880B, 900, 1040, 1200, 505, 750 Air Operated Trimming Machines (Not to be used for trimming grubs, bruises, etc.): 500Z, 520Z, 850Z, 900Z, 1040Z, 505Z, 750Z, 880ZB, 880ZS Dyna Form Meat Press: Series I Tenderizer: TR-2 Dipping Machine: 9A, 11A, 14A, 21A Bone-In Tenderizer: TR-10B Spray Tenderizer: ST 18-A, ST 24-A Slicer: BH-15, "Slice-N-Tact" Cutlet Former: CF-16 Conveyor: 624 Wizard Knife: 1000, 1300, 1500 (Not to be used for trimming grubs, bruises, etc.)
<u>BENDE &amp; SON SALAMI CO.</u> ADDISON, ILLINOIS	Sausage Cleaning Machine: MB1000-S, MB1000-T	<u>BIRD MACHINE COMPANY, INC.</u> SO, WALPOLE, MASSACHUSETTS "Bird" Centrifuge LBSD-SS .x...  <u>BIRO MFG. COMPANY</u> MARBLEHEAD, OHIO All Purpose Mill: 1520 SS Tenderizer: PRO-9 Poultry Cutter: BCC-100, BCC-200 Frozen Meat Filaker: FBC-4800 Grinder: 1056, 542-48-52 Breaking Saw: 4436-11, 4436 Band Saw: 3334-11
<u>BERKEL, INC.</u> LAPORETE, INDIANA	S/S Pan Scales: 400, 401, 405 Slicer: 180-FA, 180-D, 180-GS, 170-GS, 170-D, 803, 818, 170-FA, GT (Heavy Duty) Slicers: 15 & 15A Tenderizer: 703-B & D, 704, 704A, 703, 705 Saws: 56V-16, 51V-14, 55V-14, 56V-14, 51V-12, 55V-12, 56V-12 Bench Scale (with S/S Platform & with Stands): 1021 Series, 3001 Series, 26001 Series, 1..., 3..., 26... Portable Scale (with S/S Stand): 1121 Series Counter Scale (w/S/S pans): 172-221, 172-121 Digital Scales, 520, 530, 540 (To be used with Suitable Stand)	<u>BERRYVILLE MACHINE SHOP</u> BERRYVILLE, ARKANSAS Link Control Separator: 70, 70A  <u>BERMEL INDUSTRIES</u> BRADLEY BEACH, NEW JERSEY Link Control Separator: 70, 70A  <u>BERRYVILLE MACHINE SHOP</u> BERRYVILLE, ARKANSAS Cut-up Conveyor W/Belt Release and Washer: M-156, Bag Line Conveyor W/Belt Release and Washer: M-157, Double Belt Crossover W/Belt Release and Washer: M-158 Conveyor W/Belt Washer and Quick-Release: M-167

Manufacturer or Distributor and Type and/or Model

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<u>BLAW-KNOX FOOD &amp; CHEMICAL EQUIPMENT</u> , BUFFALO, NEW YORK	<u>BLEU CHANNEL CORPORATION</u> PORT ROYAL, SOUTH CAROLINA
Screw Conveyor: SCR-...-SS-...	Deboner: Harris
SCS-:-SS-: S/S Sanitary Drum Dryer:	
SSADD-:-...: S/S Conveyor: 210	
Automatic Feed Grinder: AFG-56	<u>BLUEBIRD INC.</u> CHICAGO, ILLINOIS
Automatic Feed Mixer-Grinder: AFMG-56, AFMG-48	Pearshape Ham Mold: BMA-1
Dual Loading Stuffing Horn: 48-52-56	<u>PHILLIP BOCK COMPANY, INC.</u> HAWTHORNE, CALIFORNIA
Keeper Case Dual Loading Horns: 48-42-56-A, 48-52-56AS	Filling Machine
Multiple Blade Chunk Sausage Cutter: 1000	<u>BOCK LAUNDRY MACHINE CO.</u> TOLEDO, OHIO
Meat Choppers: 342, 812, 822, 1556, 6642, 7542-48-52	Bock Centrifuge: FP-..-A
Automatic Loin Cutter: 44-680	
Scraper Attachment (for all models of Biro's Power Cutters): MC	<u>W. Y. BOGLE CORPORATION</u> WEST HARTFORD, CONNECTICUT
Stew Meat Cutter w/Transparent Hopper: PRO-10	Belts (Food, Contact) 2, 3, 4, 5 Ply White Nitrile- Heavy: FP-1 2, 3, 4 Ply Black Nitrile- Heavy: FP-2 3, 5 Ply White Nitrile- Standard: FP-3 2, 3 Ply White Dacron Nitrile: FP-8
<u>B&amp;J MACHINERY CO., INC.</u> DALTON, GEORGIA	2, 3 Ply White Teflon FP-10 2, 3 Ply White-Skimcoat: FP-14
"Leonard" Poultry Deboner: C	"Blonco" Continuous Stuffer: 1000 Scale and Conveyor: 1857 Tipper Casing Applier: 1055 "Alpina" Continuous Stuffer: 1010 "Blonco" End Discharge Mixer: 2000ED "Blonco" High-Speed Knife Grinder: 150, 170, 200
<u>B&amp;J SHEET METAL, INC.</u> TELFORD, PENNSYLVANIA	<u>BOLDT INDUSTRIES, INC.</u> DES MOINES, IOWA
Tables: 1131S thru 1138S, 1131SC thru 1138SC, 1141S, 1141SC, 1145S thru 1147SC, 1145SC thru 1147SC, 1169S, 1169G, 1172S thru 1183S, 1172SC thru 1183SC	Surge Hopper: SH-... Conveyors: EC-... Tables: RT1-..., RT2-... Injector: FG-... Vacuum Blender: BB(V)-... Blender BB-... Screw Conveyor: SC-..., FC-... Meat Sampling Drill: 1005
S/S Smokehouse Truck: 1964, 1970	
Galv. Smokehouse Truck: 1965, 1971	
S/S Smokehouse Tree: 1967	<u>BLOOMER-FISKE, INC.</u> CHICAGO, ILLINOIS
Galv. Smokehouse Tree: 1968	Auto-Trol Loader: Mark II, 1970
Paunch Truck: 1158SC, 1159S	S/S Meat Molds: Round & Square Liver Loaf Mold: Various Sizes Portable Steam Cooker: 1970
<u>C. S. BLAKESLEE &amp; COMPANY</u> CHICAGO, ILLINOIS	
Vertical Mixer (w/Chrome Beaters): CC-..D.	

Manufacturer or Distributor and Type and/or Model

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<u>ROBERT BOSCH PACKAGING CORP.</u> <u>PISCATAWAY, NEW JERSEY</u>	<u>BRECON KNITTING MILLS, INC.</u> <u>TALLADEGA, ALABAMA</u> "Brecon" Stockinette Machine: 711
Meat Massager: CM-..... Hydraulic Lifter Dumper: HLD-35 Mixing Vat 1800E Vacuum Tumbler: PM-.....1	"Aluseal" Fill and Seal Machine: 740B Flat Pouch Form, Fill, and Seal Machine: BML
<u>BONCOR, INC.</u> <u>WESTFIELD, NEW JERSEY</u>	<u>BOYD CORPORATION</u> <u>ELMHURST, ILLINOIS</u> Incline Conveyor: 104-2000-S, 104-2000-J Incline Table Conveyor: 104-1000 Conveyor w/Air Gates: 104-8000A S/S Wire Belt Conveyor: 104-3000 Roller Bed Conveyor: 104-2000-2S Skoring Machine: 105-115 Special Feed Conveyor: 107-30032 Conveyor: 104-4000
<u>BONNER &amp; BARNEWALL</u> <u>NORWOOD, NEW JERSEY</u>	Belts ( Packaged Product Only ): Pebbletop 2 ply, 3 ply, Dacron Pebbletop 2 ply Belts ( Food Contact ): White Hycar COS 2 ply, 3 ply, 4 ply, 5 ply Black Hycar COS 2 ply, 3 ply, 4 ply, 5 ply Light Duty White Hycar COS 3 ply, 5 ply Dacron-Teflon 2 ply, 3 ply Dacron-Hycar 2 ply, 3 ply Dacron-Butyl 2 ply, 3 ply
<u>BONNOT COMPANY</u> <u>KENT, OHIO</u>	<u>BOYENGA &amp; COMPANY</u> <u>AMARILLO, TEXAS</u> Edible Surge Bin: ESB-1 Level Control Tank: EPSLC-1
<u>JOHN BOOS AND COMPANY</u> <u>EFFINGHAM, ILLINOIS</u>	<u>MICHAEL R. BOYER</u> <u>BRIGHTON, MICHIGAN</u> Ham Slicer: 618
<u>BORDEN CHEMICAL COMPANY</u> <u>NORTH ANDOVER, MASSACHUSETTS</u>	<u>BQP INDUSTRIES, INC.</u> <u>DENVER, COLORADO</u> Plastic Tote Boxes, w/Lids: No. ...., NS. ...., S0.....
Carcass & Primal Cut Wrappers: CW, PCW, SW	<u>BRAN &amp; LUBBE, INC.</u> <u>EVANSTON, ILLINOIS</u> Sanitary Pump: S-293
	<u>THE BRECHTEEN CO.</u> <u>MT. CLEMENS, MICHIGAN</u> Sausage Looping Bucket: 001 Sausage Looping Bucket Assembly: 002
	<u>THE BROASTER COMPANY</u> <u>ROCKTON, ILLINOIS</u> Marin-Aider: 607-B Dust-Rite: 606 Retort Separator: Polypropylene
	<u>THE BROASTER COMPANY</u> <u>BELOIT, WISCONSIN</u> Deep Fat Fryers: 1400E, 1400G, 1800E, 1800G

Manufacturer or Distributor and Type and/or Model

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<u>BROOKLYN HEIGHTS MACHINE CORP.</u> CARTHAGE, MISSOURI Conveyors: FG-7-3690 & FG-7-36, FG-7-3013, FG-7-3010, FG-9-3017, FG-9-3018, FG-9-306, FG-7-3090R, FG-7-3090L, Packing Table: FG-PT-369, FG-PT-309, FG-PT-149 Flour Reclaiming System: 2274	<u>BRUENDLER, A.G.</u> <u>BUTTIKON, SWITZERLAND</u> "Conti-Cut" Cutter Mixer CVL/2 "Turbo-Cut" Emulsifier VL-G10-101-1	<u>ROBERT F. BULLOCK, INC.</u> <u>CONYERS, GEORGIA</u> Pork Skin Pellet Popper: 1200 Pellet Feed Hopper: 80 Cooking Oil Holding Tank: 80 Heat Exchanger: 4 Pork Skin Breaker: PSS-82
<u>BUCKET ELEVATOR COMPANY</u> CHATHAM, NEW JERSEY	<u>B. H. BUNN COMPANY</u> <u>ALSIIP, ILLINOIS</u> Corra-trough Belting: DA-1 Bucket Elevator (For Dry Product Only): V-4	<u>BURFORD CORP.</u> <u>DALLAS, TEXAS</u> Vertical Bag Tyer: VB2L, VB2R
<u>BROOKS &amp; PERKINS, INC.</u> LIVONIA, MICHIGAN Tote Box: R1301W, R1305W, R1307W, R1310W, R1315W, R1319W, R1323G, R1323W, R1324G Tote Box Lid: R1311W, R1316W, R1320W, R1326G Storage & Shipping Drums: R1212G, R1212W, R1225G, R1225G, R1232G, R1232W, R1245G, R1245W, R1250G, R1250W, R1255G, R1231G, R1249G Drum Lids: R1213G, R1213W, R1226G, R1226W, R1256G, R1256W, R1251W, R1251G, Bulk Containers: R1121GP, R1123GP, R1119G, R1119B, Bulk Container Lid: R1122W, R1124G, R1120G	<u>BUFFALO WEAVING AND BELTING CO.</u> <u>BUFFALO, NEW YORK</u> Belts (Food Contact) Golden Bison: S2W, S3W, S4W Saniveyor: P-90, P-135, P-260, P-390 White Nitrile/Vinyl Polyveyor: D84W Black Nitrile/Vinyl Polyveyor: D84B White (Cotton Carcass): L-415 White (Dacron-Cotton Carcass): L-434 (Edges sealed with acceptable compound.)	<u>SKOKIE, ILLINOIS</u> Belts (Food Contact): WB152F, WB153F, WB154F, Hygene 3, Hygene 5, WB152C, WB153C, WB154C, GB153C, BB153C, DS152C, DS153C, DS152TC, WB153TC, White Hycar WB152F-A, WB153F-A, WB154-A, WB152C-A, WB153C-A, DS152C-A, DS153-A, Hygene 3A, Hygene 5A, Green Hycar GB153C-A, Tan Koro seal 2 ply, 3 ply, White Koro seal 3 ply. Smooth Polycool Tan Smooth Super Polycool Green White Polytek: DS92C, DS92RC, DS93C, DS93RC, DS92TC, DS93TC, P50C, P80C, SP93C
<u>ARTHUR S. BROWN MFG. CO.</u> TILTON, NEW HAMPSHIRE Belts (Food Contact)	<u>BUTCHER'S FRIEND PRODUCTS</u> <u>DES MOINES, IA</u> Sausage Linker: 2001 B&W METALS COMPANY, INC. FAIRFIELD, OHIO Meat Ball Cut-Off Machine: MB-1-22	<u>WILLIAM BROWN COMPANY INC.</u> PHILADELPHIA, PENNSYLVANIA Bone Chip Remover: 1167

Manufacturer or Distributor and Type and/or Model

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<u>C</u> <b>CADILLAC PLASTIC &amp; CHEMICAL</b> <u>BOSTON, MASSACHUSETTS</u> Cutting Boards: w/Petrothene 1B - 733, Plexiglas G Unshrank	Packing Bin: PB-200 Stationary Table: ST-100 Giblet Pump: 001 KFC Cut-up Saw: CS-100 Eviscerating Shacklers: CSE-1, CSE-2, CSE-2-A Picking Shackles: CSP-4, CSP-4-A, CSP-4-B Picking Shackle, Combination Turkey: CSP-5 Gizzard Tumbler Washer: GW-700 Giblet Pump Air Operated: AGP-300 Lazy Susan Packing Table: LST-300 Parts Boning Conveyor: HBC-110-P Table Top Conveyor Turns: TT-90, TT-180, TT-S Neck Skinner: CPNS-100 S/S Meat Carrier: MC-104 S/S Water Changer: WC-100 and WC-200	<u>CASA HERRERA, INC.</u> <u>LOS ANGELES, CALIFORNIA</u> Massa Extruder: C500-100 Corn Washer: C20100 Corn Grinder: C40100 Tortilla Oven: C70100 Cooling Conveyor: CC800000 Double Flour Tortilla Head: DFTH 60000 Tamale Extruder: XTC 500100 Double Flour Tortilla Elevator: DFTE 60500 Dough Mixer: M30100
<b>CALLAHAN AMS MACHINE COMPANY</b> <u>DIV. OF VERMONT MARBLE CO.</u> <u>PROCTOR, VERMONT</u> Closing Machine: 13IV Can Seamer: 127 1/2, 227-SV, 527-SV	<u>CASHIN SYSTEMS CORP.</u> <u>WILLISTON PARK, NEW YORK</u> Chitterling Chilling & Finishing Machine: C-300C Checkweigher: 310 Bacon Weigher: 1027 Cardboard Dispenser: 1026 Takeaway Conveyor: 312 Weigh While Convey System: 1132	<u>CHITTERLING</u> Heart Slasher Washer and Chiller Stomach Cleaning Machine: 44 Heart Slasher & Washer: C-200 H Combination Delimer, Scalders, Chiller: C-100S S/S Inclined Conveyor: B-100 Slicer: PEC Series 1, PE Series 2, PEC Series 3 Hold-Down Assembly for Slicers, 3508
<b>CAMBRIDGE WIRE CLOTH COMPANY</b> <u>CAMBRIDGE, MARYLAND</u> S/S Belt (Food Contact): Sani-Grid, 2688	<u>CAPITAL INDUSTRIES, INC.</u> <u>SOUTH ST. PAUL, MINNESOTA</u> Plastic Meat Lugs With Lids: K-1, K-2	<u>CAPITAL INDUSTRIES CORP.</u> <u>ATLANTA, GEORGIA</u> Supplementary Ice Maker: WC- CO2 Snow Hood: SH6-C1..., SH6A-C1... CO2 Snow Hoods: 6C-..., 6AC-...
<b>CAMBRO, INC.</b> <u>HUNTINGTON BEACH, CALIFORNIA</u> Container: DAW080500, CYCOLACAH-100F	<u>CARBONIC INDUSTRIES CORP.</u> <u>WEBB CITY, MISSOURI</u> Scales (w/ S/S Platform and a suitable stand): 2100 S/S, 2200 S/S S/S Scales: EF-....S	<u>CARDINAL SCALE MFG. COMPANY</u> <u>NEWARK, NEW JERSEY</u> Germicidal Lamp (Non-Ozone Producing): 24700-S (#94A1 Glass). The lamp must be used in accordance with part 7, paragraph 7.16(b) of the "Meat and Poultry Inspection Manual".  <u>CANTRELL SALES COMPANY</u> <u>GAINESVILLE, GEORGIA</u> Poultry Killer: RW-1 Drain Conveyor: DC-100- Poultry Chiller-Windmill Unloader: WV-100- Cut-up Conveyor: CC-100 Belt Conveyors: TC-100-... CC-100-..., FC-100-..., DD-100-..., TD-100-... Horn Boning Conveyor: HBC-110 Boning Conveyor: HBC-100 Giblet Pump Diaphragm: DGP-400 Giblet Elevator: GE-200
<u>THE CARDWELL MACHINE CO.</u> <u>RICHMOND, VIRGINIA</u> Vib-o-Vey conveyor: VC-1472-I	<u>CASSO-SOLAR CORPORATION</u> <u>ALLENDALE, NEW JERSEY</u> Manual Dispenser: 1125 2-Track Takeaway Conveyor: 1127-0001	<u>J. A. CARRIER CORPORATION</u> <u>BURLINGTON, MASSACHUSETTS</u> Filler Machine

<u>CENTENNIAL MACHINE CO.</u> GAINESVILLE, GEORGIA	Whole Bird Chiller: 7670 Chiller Unloader, Windmill Type: 7670A Mechanical Lung Remover: MLR Tumbler Washer: 7641 Automatic Poultry Eviscerator: 7684 (Manual positioning of viscera for inspection neces- sary. Surfaces of machine sanitizing carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.) Automatic Neck Breaker: 401, 7615 (if used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm. residual chlorine at point of use.) Automatic Oil Sac Cutter: N-C921 (if used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.) Automatic Neck Clipper: 740M Deboning Conveyor: 7631 Parts Elevator: 7633 Opening Cut Machine: 301A (if used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 130 F. water or solution of 20 ppm. residual chlorine at point of use.) Poultry Killer: 205 Poultry Line Divider: 31, 32 Giblet Pump: 40 Poultry Shackle: 1000 Giblet Chiller: 500 Poultry Picker: 7601 Automatic Poultry Killer: 7660 Automatic Gizzard Machine: 720, 720M Automatic Bird Unloader: 7650 Chicken Scalders: 7620 Belt Conveyor: 7630 Roller Drain Conveyor: 7640 Hock Cutter: 1600	<u>CESCO MAGNETICS</u> ROHNERT PARK, CALIFORNIA S/S Magnetic Traps: 103, 104, 105, 120 S/S Magnetic Sausage Traps: 190SS, 195SS, 196SS S/S High Pressure Magnetic Trap: 150SS S/S Magnetic Plate: "Sanitary" <u>C. E. INVALCO</u> TULSA, OKLAHOMA Flowmeter: WS5-... Sanitary Level Probes: D Series, B-07-J <u>C. &amp; G METAL PRODUCTS MFG. CO.</u> CHICAGO, ILLINOIS Ox-Tail Washer <u>CHAD, INC.</u> KANSAS CITY, KANSAS Beef Head Washer: HW-1000 High Pressure Hock Washer: HPHW-2000 Beef Carcass Washer: BW-1000, BW-2000, BW-1500, BW-4000 Hog Neck Washer: NW-1000 S/S Smokehouse Trees: Single Post 1, Double Post 2 Picnic Scrubber: PS-750, PS-1000 Hog Carcass Washer: HCW-1000 Hock & Front Shank Washer: HFSW-100 Foot Scrubber: FS-1000 Beef Foot Washer: BFW-1000 {Back up person required for inspection of finished feet) Tripe Washer: TW-1000 Hog Neck Wash & Picnic Scrubber: NWPS-1000 Lamb Carcass Washer: SW-2000 Brush Type Hog Polisher BT-865 Hog Carcass Washer: HCW-2000 Consisting of: Hog Carcass Washer: HCW-1000, Hock/ front Shank Washer: HFSW-1000
<u>CENTURY 21 MERCURY CORP.</u> ENGLEWOOD, COLORADO	Vent Cutter: Century 21	
<u>CERVIN ELECTRIC COMPANY</u> MINNEAPOLIS, MINNESOTA		
Poultry Stunner:	Stun-O-Matic	
Roller Drain Cutter:	Vent Cutter: VC	

<u>CHEMETRON FOOD EQUIPMENT</u>	Bacon Packing System: 828
<u>DIVISION OF CHEMETRON CORP.</u>	Hog Cutting Conveyor: 842
<u>CHICAGO, ILLINOIS</u>	Belly Roller: 787
(FORMERLY ALLBRIGHT-NELL CO.)	Sausage Table: 277
Continuous Frank System: 1400	Paunch Tables: 981, 982
Head Flush Cabinet: Rotary, 731	Side Splitter Table &
Bacon Slicer: 827, 827-S,	Pedestal: 797
827-CS	Hog Head Conveyor: 851
Pickle Injector: 991-B, 991-H,	Slicer: 827-C, 827-E
992-E, 992-F, 1191-B	Cattle Jaw Puller: 480
Hog Viscera Inspection Table:	Hog & Sheep Head Splitter: 562
736, 17-A (Sanitized with	Cattle Dehorner: 980
180 F. water.)	"Pneu-Draulic" Head Splitter:
Stationary Small Stock Inspection Table: 588	1092
Gambrel Cord Cutter: 594	Hog Jaw Puller: 22
Gambrel Push-Off: 1194	Pickle Injector (Bone-In): 1096
Belly Trimming Knife: 1192	Hog Stomach Skinner: 860
Grinder: 766	Heart Slasher: 1185
Sausage Meterine Device: 1023	Continuous Vacuumizer: 1402-C
Lard Measuring Filler: 1077	Bacon Forming Press: 111-S.
Saw: 102	1111-AS, 1211
Hide Puller: 1141	Hog Dehairing Machine: 904,
Stomach Inspection Ring: 861	905, 906
Bench Platform Scale:	Rotary Meat Cutter: 635-A
BP...-PL...-T-SS, BP...-...-T-SC,	Offal Washer: 971
BP...-PL...-DT-SS, BP...-...-DT-SC,	Perforated Top S/S Tables:
BP...-PL...-DT-SC, all w/Stand	1273 & 1274
Model BPMS	S/S Top Tables: 1264, 1271 &
s/s Table Top Scales:	1272
"Favorite"	S/S Tables (Portable): 1275
<u>CHEMETRON CARBON DIOXIDE</u>	Tables: 844-D, 728-A, 728-B,
<u>DIVISION OF CHEMETRON CORP.</u>	1271-A, 1271-B, 1267, 1273,
<u>CHICAGO, ILLINOIS</u>	1265
CO2 Snow Hoods: 2164, 6164E,	Screw Conveyor: 1081E
D-1-37-0524-61, J-100, J-200	S/S Smokehouse Tree: 422-S
JH-100, JH-200, JH-200,	Sheep Pelt Puller: 1187
JS-100R	S/S Vat: 1208
CO2 Pelletizer: D-47650	Hog Break-Up Table: 842-A
Ultra Freeze Tunnel:	Belly Roller: 513
1-55-0001-A, 1-55-0003	Stationary Boning Table: 751-A
CO2 Pelletizer: H-300-SS,	Fat Hopper w/Auger: 1295
R-1000-2AL	Hog Washer: 34
Dry Ice Pelletizer: R-300-SS	Boning Table: 844-F, 844-F
Ultra Freeze Tunnel:	Conveyor: 1278, 1428,
1-44-0003-., 1-55-0001A-.	1283
Cyclone Snow Separator Hood:	Take-away Conveyor: 1433
DI-974-006	"Separomatic" Mechanical Deboner: ANCO 1600

Packaged Product:	Series TCGF:
8430,	8915, 9013, Series TCK:
1589,	1590
Microwave Belts (Food Contact):	Series TCGF-8915, TCGF-9013,
TCK-1589, TCK-1590	
<u>CHEMPRENE INC., DIV. WITCO</u>	
<u>CHEMICAL COMPANY</u>	
<u>BEACON, NEW YORK</u>	
Belts (Food Contact)	(Cotton Carcass Belts have
	edges sealed with approved
	sealant); SURFACE CODE
Nitrile (NBR) White:	2, 3, 4,
4A, 9, 14, 15,	16, 17, 18,
19, 21, 24,	25, 31,
34, 35, 36,	38, 42, 45,
48, 49, 50,	51, 52, 54,
69, CW900CS, CW90CBS,	68,
Belts (Food Contact): CW-120-	
COS, CW-120-CBS	
Nitrile (NBR) Black:	SAME AS
ABOVE	
Nitrile (NBR) Green:	SAME AS
ABOVE	
PVC White:	SAME AS ABOVE
PVC Black:	SAME AS ABOVE
PVC Tan:	SAME AS ABOVE
PVC Green:	SAME AS ABOVE
Belts Food Contact White:	
7601(4)(14-0) TP, 7602(4)	
(14-0) 01STP	
PVC Blue:	SAME AS ABOVE
PVC Brown:	SAME AS ABOVE
PVC/NBR White:	SAME AS ABOVE
PBC/NBR Black:	SAME AS ABOVE
PVC/NBR Tan:	SAME AS ABOVE
PVC/NBR Green:	SAME AS ABOVE
PVC/NBR Blue:	SAME AS ABOVE
PVC/NBR Brown:	SAME AS ABOVE
Buyl (IIR) White:	SAME AS ABOVE
ABOVE	
Polyester Green Cover/White	
Carcass:	SAME AS ABOVE
2, 3 Ply White (NBR) Nitriile	
w/molded Rib Cleats: 68, 69	
PVC White:	7602 (79) (3-1).032 TP
7602 (79) (33).032 TP	
<u>CHEMETRON PROCESS EQUIPMENT, INC.</u>	
<u>LOUISVILLE, KENTUCKY</u>	
Formerly Meat Packers Equipment	
Ham Mold Unloader (Dual):	121
Ham Mold Unloader (Single):	
120	
Ham Former:	404, 408, 413, 414
Stuffer (Speed-King):	103
Rail Hoist (MEPACO):	510
"MEPACO" Formulating Scale	
Conveyor:	184-A
Loaf Mold:	807-PL, 811-SL
Loaf Pan:	877
Loaf Truck:	218
Mixer-Blender:	170
(standard and vacuum)	
Conveyor (Screw Type):	
185, 185-TA	
413, 415	
Stuffer (MEPACO):	117
S/S Screw Conveyor:	173
185-1,	185-11, 185-12
S/S Slat Conveyor:	175
Dual Mold Stuffer:	108-A
Stockinetter (MEPACO):	102
Boning Conveyor (MEPACO):	181
Belt Conveyor (MEPACO):	211-A
Dumper:	519
Mold Cover Press:	114, 112,
116,	126
<u>CHEMFAB</u>	
<u>MATERIALS TECHNOLOGIES DIVISION</u>	
<u>NORTH BENNINGTON, VERMONT</u>	
Food Contact Belts:	Series
400TCGF:	10, 14, Series
100 TCGF:	3, 5, 6, 10, 11,
14, 5 Flex.	and 10 Conductive,
Series 300 TCGF:	3, 5,
Series 200TCGF:	3, 5, 6, 10,
14, Series TCGF:	2735, 6530,
8323, Series 100TCK:	5, 6,
8, 10	

Belts (Fully Packaged Product):  
 1, 5, 7, 8, 10, 11, 12, 13,  
 20, 26, 27, 29, 37, 46, 53,  
 57A, 59, 60, & 62, CW90N,  
 CW-120-N

CHERRY-BURRELL CORP.

CEDAR RAPIDS, IOWA

Thermomixer With Agitator  
 Dual 5  
 Processing Vat: PV-50, PV-100  
 Scraper Agitator: 6  
 Butterfly Valve: 100-BV  
 Bridge and Cover Cone Bottom:  
 EPCB  
 Bridge and Cover Flat Bottom:  
 EPB, WPB  
 Dome Top Flat Bottom: EPD,  
 WPD, SP  
 Dome Top Cone Bottom: EPC,  
 SPC  
 Flexflo Pumps: 4AE-F, 4AEB-F,  
 4AI-F, 4AIW-F, 4AD-F, 4BE-F,  
 4BEB-F, 4BI-F, 4BIW-F, 4BD-F,  
 4CE-F, 4CCEB-F, 4CI-F, 4CIW-F,  
 4CD-F, 4AH-F, 4AHEB-F,  
 4AHI-F, 4AH1W-F, 4AHD-F,  
 4BHE-F, 4BPFB-F, 4BHEB-F,  
 4BHI-F, 4BH1W-F, 4BHD-F,  
 4CHE-F, 4CHEB-F, 4CI-F,  
 4CHI-W-F, 4CHD-F, 4APE-F,  
 4APEB-F, 4API-F, 4APIW-F,  
 4APD-F, 4BP-E-F, 4BP-F,  
 4BPIW-F, 4BPD-F, 4CP-E-F,  
 4CPFB-F, 4CP-F, 4CPIW-F

Homogenizers (Aseptic): No Bac  
 Steller Series-...  
 No Bac SS-...-VBR  
 No Bac SS-...-SGR  
 No Bac SS-...-TGR  
 High Pressure Pumps (Standard  
 Sanitary): S3 Series-...  
 S3 Series-...-VBR  
 S3 Series-...-SGR  
 S3 Series-...-TGR  
 HD6 Series 400  
 HD6 SS-...-VBR  
 HD6 SS-...-SGR  
 HD6 SS-...-TGR  
 SP2, SP3, SSP, SFP

High Pressure Pumps (Aseptic):

No Bac S3 Series-...  
 No Bac S3 SS-...-VBR  
 No Bac S3 SS-...-SGR  
 No Bac S3 SS-...-TGR  
 No Bac HD6 Series 400  
 No Bac HD6 SS-...-VBR  
 No Bac HD6 SS-...-SGR

CHERRY-BURRELL CORP.

CEDAR RAPIDS, IOWA

Thermomixer With Agitator  
 Dual 5  
 Processing Vat: PV-50, PV-100  
 Scraper Agitator: 6  
 Butterfly Valve: 100-BV  
 Bridge and Cover Cone Bottom:  
 EPCB  
 Bridge and Cover Flat Bottom:  
 EPB, WPB  
 Dome Top Flat Bottom: EPD,  
 WPD, SP  
 Dome Top Cone Bottom: EPC,  
 SPC  
 Flexflo Pumps: 4AE-F, 4AEB-F,  
 4AI-F, 4AIW-F, 4AD-F, 4BE-F,  
 4BEB-F, 4BI-F, 4BIW-F, 4BD-F,  
 4CE-F, 4CCEB-F, 4CI-F, 4CIW-F,  
 4CD-F, 4AH-F, 4AHEB-F,  
 4AHI-F, 4AH1W-F, 4AHD-F,  
 4BHE-F, 4BPFB-F, 4BHEB-F,  
 4BHI-F, 4BH1W-F, 4BHD-F,  
 4CHE-F, 4CHEB-F, 4CI-F,  
 4CHI-W-F, 4CHD-F, 4APE-F,  
 4APEB-F, 4API-F, 4APIW-F,  
 4APD-F, 4BP-E-F, 4BP-F,  
 4BPIW-F, 4BPD-F, 4CP-E-F,  
 4CPFB-F, 4CP-F, 4CPIW-F

Homogenizers (Aseptic): No Bac  
 Steller Series-...  
 No Bac SS-...-VBR  
 No Bac SS-...-SGR  
 No Bac SS-...-TGR  
 High Pressure Pumps (Standard  
 Sanitary): S3 Series-...  
 S3 Series-...-VBR  
 S3 Series-...-SGR  
 S3 Series-...-TGR  
 HD6 Series 400  
 HD6 SS-...-VBR  
 HD6 SS-...-SGR  
 HD6 SS-...-TGR  
 SP2, SP3, SSP, SFP

Brine Chiller Tank:

D BC S-...-VBR  
 D BC D-...-  
 Hot Water Cook Tank:  
 D WC D-...-VBR  
 Chi-TI Shower Tunnel:  
 T BS D-...-  
 T BS S-...-

CHESTNUT RUN LABORATORY

WILMINGTON, DELAWARE

Soft Meat Attachment: .C

CHICAGO SPENCE TOOL & RUBBER  
 FRANKLIN PARK, ILLINOIS

Belts (food contact):

White Hycar COS 2 ply, 3 ply,

4 ply, 5 ply

Black Hycar 2 ply, 3 ply,

4 ply, 5 ply

White Hycar 3 ply & 5 ply

Light Duty Dacron-Teflon

2 ply & 3 ply

Dacron-Hycar 2 ply & 3 ply

Dacron-Butyl 2 ply & 3 ply

CHISHOLM-RYDER CO., INC.

NIAGARA FALLS, NEW YORK

12 Station Filler: CRCO

Hand Pack Filler: 800

CHOICE CUT CORPORATION

LOVELAND, COLORADO

Saw: 1000 (Acceptable table or  
 stand to be provided by  
 user.)

CHESTER-JENSEN COMPANY

CHESTER, PENNSYLVANIA

Air Operated Valve: 782  
 "CJ" Cooker-Cooler: 70  
 Cook Tank

Walking Beam Chiller: T  
 Screen Tank: 450  
 Plate Heat Exchanger: HMF

Short Gas Flow Chiller:  
 B-0T-...- (For brine or  
 water)

Cooker-Cooler: 70SN100  
 Blender: 0-3

CHUBCO  
 OAKLAND, CALIFORNIA

Superflo Convectaire Oven:  
 L-MP

CINCINNATI BUTCHERS SUPPLY

CINCINNATI, OHIO

Hog Viscera Inspection Table:  
 79  
 Pan Sterilizer: 142  
 Hog Polisher: 77-A  
 Hog Inspection Tables: 81 & 81A

Head Flush Cabinet: 138

Manufacturer or Distributor and Type and/or Model

Hog Head Work-Up Table:	137	Galvanized Sausage Cage:	482U,	<u>CLERMONT MACHINE COMPANY</u>
Fat Wash Box:	85	483U, 547U		BROOKLYN, NEW YORK
Permeator:	246	Galvanized Ham and Bacon Smoke Trees:	1A-U, 1B-U, 3U, 4B-U,	Sheet Former: VMP-ZA
Scalding Tubs:	24, 25, 30, 131	6U	Dough Skin Processor: A,	
Snout Puller:	95-US	Gambrelling Table:	68, 69, 71	MA-4500-6A
Head Flush Booth:	5006-US	Grinder:	534	Dough Skin Transfer: A
Heart Slasher & Washer:	1000-US	Peck and Entrail Washer:	"BOSS"	Dough Skin Filler: A
Hog Head Splitter:	126-US, 127-US	CIRCUITS & SYSTEMS INC.	707	Dough Skin Folder and Rolling: A
Beef Viscera Conveyor Inspection Table:	376-US	EAST ROCKAWAY, NEW YORK		
Grinder: Regular and Super-Feed, 525-US		Scale: SSB		<u>THE CLEVELAND RANGE CO.</u>
"Boss" Rotary Meat Cutter:	470-U	CIRCLE C INDUSTRIES INC.		CLEVELAND, OHIO
"Boss" V-Type Scalders:	413-U	OAKLAND, CALIFORNIA		Steam Cookers: B..., F..., K..., J...
Hog Cutting Table:	161	CLIPPER: CCC, CCA, CHA		
Pluck Trim Table:	475	CIRCLE DESIGN & MFG. CORP.		<u>CLEVELAND MIXER CORP.</u>
Meat Tree (8 Hook):	5-U	SADDLE BROOK, NEW JERSEY		STREETSBORO, OHIO
Mixer:	468V-US	Packaging Machine:	4-160Q	Mixers: S-A, S-AD-..., S-FGBS, S-FGBM, S-FGB2M
Continuous Stuffer:	564-D	Gravy Packett Machine:	V-..H-.0	
S/S Receiver:	710-U	CLIP-R-TI		
Cattle Hoof Scalders:	M-405-U	CRESTWOOD, ILLINOIS		
Hide Remover:	5023-U	Clip-Cutter: DK-200		
Trimming Table:	176-U	Clip-Cutter: TK-100		
Tripe Inspection Rack:	444-U	(To be used with acceptable stand)		
Cattle, Calf Head Flush Cabinet:	416A-U	Clipping Machine: BR-6010		
Automatic Hog Cut-down:	159-U	Clip-R-Ti		
Belly Rollier:	167A-U	Clipping Machine: BR-6010,		
Lazy Susan (Motorized):	5052-U	BR-7010		
Power Toe Puller:	78-U	CUT-L AND W EQUIPMENT CO.		
Umbrella Tripe Washer:	394-U	THOMPSON POULTRY, INC.		
Head Stand, S/S Head Holder:	418-U	TOLA, KANSAS		
Offal Rack w/Drip Pan:	440-U	Plastic Kill Line Shackle		
Stationary Visera Inspection Table:	107-U	(Natural Color): KL-1		
Hog & Cattle Head Holder:	5032-U	Plastic Eviscerating Line		
"Boss" Hide Pullers:	1019U, 1019AU	Shackle: EV-1		
435-U				
"Boss" Excoriator, Stationary:				
436-U				
"Boss" Head Cheese Cutter:				
541-S-U				
Batch Type Hog Dehairers:	35A, 145, 150	CLYBOURN MACHINE COMPANY		
		SKOKIE, ILLINOIS		
		Bacon Packaging: IGP-6		
		<u>CLAWSON MACHINE CO.</u>		
		FLAGSTOWN, NEW JERSEY		
		Dry Ice Granulators: D-I-AG		<u>COBON PLASTIC CORPORATION</u>
				NEWARK, NEW JERSEY
				Transparent Tubing: Corbin N-23, Corbovin NBR
		<u>CLEAR CORPORATION</u>		
		MINNEAPOLIS, MINNESOTA		
		Lugger Buggy: ESU/LB		

**Manufacturer or Distributor and Type and/or Model**

COLBORNE MFG. COMPANY

GLENVIEW, ILLINOIS  
Fried Pie Machine: T-28000-K  
Infeed Roller Closure Conveyor:  
LRC-12

Turn Over Machine: T-28400  
Piston Filler: PF-2  
Rotary Filler: F-42  
Rotary Pie Machine: RO-F-LA-E  
Dough Portioner: ED  
Single Head Filler: T-28050  
Double Arm Dough Mixers: 180, 245,  
360, 530

Dough Roller: DR-B  
Pizza Dough Roller: P-...R,  
P-...L  
Spiral "Helix" Filler:  
CSF-376-...  
Transfer Conveyor: RTC-373-  
Pastry Conveyor Line: RT28850  
Sheeter: T-1000

COLMATIC CORPORATION  
LONG ISLAND CITY, NEW YORK  
"Maxivac/Maxipak" Vacuum  
Packaging Machine; B-...VS-...

Automatic Pickle Injector WS-...

COLUMBIA PRODUCTS CO.  
SANTA ANA, CALIFORNIA  
Meat Wash Sink

COMMERCIAL FILTER CORP.  
LEBANON, INDIANA  
Filter: Full  
Fat Frying Filters: 15944-  
FF30A48AFB, 15950-FF30A60AFB,  
15941-FF36A72AFB

COMMERCIAL MANUFACTURING & SUPPLY  
CO., FRESNO, CALIFORNIA  
Dewatering Shaker: 1841  
Oscillating Feeder Conveyor:  
4651

CONAWAY PROCESSING EQUIPMENT  
COMPANY, SEAFORD, DELAWARE  
Pinning and Dehairing Machine  
105

Automatic Eviscerator: "Linco"  
13-210 (Manual positioning  
of viscera for inspection  
necessary.)  
Surfaces of machine contact-  
ing carcass must be sanitized  
between each use with 180 F.  
water or a solution of 20 ppm  
residual chlorine at point of  
use.

S/S Conveyors: 9001, 9002,  
9003, 9004, 9005,

Poultry Picking Machine:  
LA-12-270

Chicken Scaler: CLA-12-110

Turkey Scaler: TLA-12-110

Chicken Neck Slitter: CLA-13-330

Turkey Neck Slitter: TLA-13-330

Gizzard Processing Machine:

LA-13-390

Automatic Head Remover: LA-13-130

Killing Machine: LA-12-050

Automatic Inside/Outside Final

Bird Washer: LA-13-495

Automatic Opening Machine:

LA 13-200

(Surface of machine contacting  
carcasses must be sanitized  
between each use with 180 F.  
water or a solution of residual  
chlorine at point of use.)

CONSOLIDATED PKG. MACHINERY

BUFFALO, NEW YORK

Capem Line Capper: C-2-F

CONTAINER CORP. OF AMERICA

CAROL STREAM, ILLINOIS

Volumetric Filler: 65

Horizontal Carton Machine:

HHC-CCA

CONTAINER CORPORATION OF AMERICA

COMPOSITE CAN DIVISION

ST. LOUIS, MISSOURI

Nitrogen Gas Flush System

CCAN-10-...

CONTAINER EQUIPMENT CORP.

CEDAR GROVE, NEW JERSEY

Carton Sealer: 3901HA  
Semi-Automatic Cartoner: 40HA  
Automatic Cartoner: 45HA, 50HA,  
55HA

CONTINER CORPORATION  
NEWBURYPORT, MASSACHUSETTS

Heat Exchanger: Swept Surface  
H-...-H-..., H-...-N-...,  
H-...-S-..., H-...-F-...,  
H-...-H-..., H-...-N-...,  
H-...-S-...

CONTINENTAL CAN COMPANY, INC.

CHICAGO, ILLINOIS

Closing Machine: 402-VOC-  
728 SVC, 334-CR-...  
216VCM-1, 306/372-S-  
738-HCM-1, 312-S-1, 590-HCM,  
2004, 23-DS-4, 24-DS-  
220-VDS-4, 318-PDS-  
400-SVC-4, 405-SVC-  
450-HCM-4, 449-HCM-  
2003-RCM-4, 2004-RCM-  
2006-RCM-4, 304-CR-  
304-CR-R, 334-CR-R,  
334-CR-P-4, 336-CR-  
318 PDS-

"CONOFRESH" Vacuum Packaging  
Machine: 257-MFM-  
"CONOFRESH" Vacuum Packaging  
Machine: 3000, 4000, 6000,  
9,000  
Can Cincher: 81-C, 5-C  
Lift Tri T Bagger: 101  
Paddle Packer: MPA (To be used  
with product packed in water  
or brine only)  
Capping Machine: VFLJG, VGLJC

CONTINENTAL FLEXIBLE PACKAGING

LOMBARD, ILLINOIS

"Swissvac" Retortable Vacuum  
Sealing Machine: Duo-  
...

<u>CONTROL PROCESS, INC.</u> <u>WEST CHESTER, PENNSYLVANIA</u>	Conveyor: 752 "Inter-Stack" Conveyor: 250	Rotary Pump: 640 Plate Heat Exchangers: W-2, F-2, F-3, CXC Crescent, CXC Crescent w/XC Plates, SC Crescent Process Tank: 11276, 11278, 11288	CROWN CONTROLS CORP. NEW BRENNEN, OHIO Vat Inverter: B
<u>CONVEYORS &amp; DUMPERS, INC.</u> <u>PARK RIDGE, NEW JERSEY</u>	Barrel Dumper: HD..C..G	APC Plug Valve: K-11R Centrifugal Sanitary Pump: CP-. Swept Surface Heat Exchanger: BD, VT, HD	C & S SALES COMPANY CINCINNATI, OHIO S/S Tilt-Top Table: PWT-AFC-79 Meat Wrapping Table: PWT-FP-25
<u>COPOLYMER CORPORATION</u> <u>TORRANCE, CALIFORNIA</u>	Tank: Plastic	Continuous Deaerator Stuffer: SD-.... Continuous Stuffer: S-.... Auger Feed Pump: AF S/S Rotary Pumps: R Series, U Series S/S Tanks: OF, OC, OFA, OCA, CF, CC, CFA, CCA Holding Tank: FVJ/M Sloped Bottom Tank: OVS-.... Conveyor: CFH12-24 Food Blender: FB.; Food Blender w/Auger: FBA.; Air Activated Sanitary Valves: C P Zephyr Whipper/Chillers: KAC-...., KMP-....	CRYO-CHEM ENG. & FABRICATION, INC. BAYER TOWN, PENNSYLVANIA Tube Heat Exchanger: 3776
<u>CORBETT ENTERPRISES, INC.</u> <u>WEST HARTFORD, CONNECTICUT</u>	Plastic Box: 48-B Plastic Lid: 48-L	Agitators: 2, 3, 4, 5, 1, 6 Vacuum Stuffer: VS-.... Plate Heat Exchanger w/S.S. Plates: MS Crescent, MS Industrial Liquifier: CLV-..., CLV-H- (Inside impeller and seal will be removed daily for cleaning and inspecting.)	GARDENA, CALIFORNIA Automatic Loading Conveyor: 310 & 320 Liquid Nitrogen Freezer: 2150, 3150, 4150, 6150 CO2 Freezer: 10-10C, 2150/CO2, 4150/CO2, 6150/CO2, 3150/CO2
<u>CORBITT INDUSTRIES</u> <u>MAMI, FLORIDA</u>	Checkweigher Scale: SS-II-A	CUMMING POULTRY MACHINERY CUMMING, GEORGIA Poultry Killing Machine: 1400	CRYOGENICS CORP. OF AMERICA DALLAS, TEXAS Liquid Nitrogen Freeze Tunnel: 10A-....
<u>COUNTRY PLASTICS CORP.</u> <u>FARMINGDALE, L.I., NEW YORK</u>	Curing Vat: Plastic	CURWOOD, INC. NEW LONDON, WISCONSIN Closing Machine: RV-35, RV-50, RV-220, RV-225, RV-C, RV, CG, 300 Wrapping Machine: "custom" RT-2000 In Feed Conveyor: 6-14BC, 6-14YBC Automatic Loader Conveyor: 6-4AL	CUMMING GEORGIA Poultry Killing Machine: 1400
<u>COUPAX, S.A.</u> <u>SELLLES-SUR-CHER, FRANCE</u>	"Express" Tenderizer, Model CE-2-100	Flex-Vac Mark 10 Packaging Machine: MK-X-... Flex-Vac Wheel Packaging Machine: 6-12-...., 6-16-...., 6-18-....	CRESSENT METAL PRODUCTS CLEVELAND, OHIO S/S Instamatic Oven: CJ035E, 4935/34, CX0-4935-. Welded Rack: 201-.... Roll-in Oven Rack: CXR-4935, CXR-4935-DA
<u>C &amp; R CUT-UP MACHINE COMPANY</u> <u>CENTER, TEXAS</u>	Poultry Cut-Up Machine Turkey Back Stripper: B-3-T-1-2 Chicken Back Stripper: B-3-C-Z Turkey Single Blade Cutter: B-2-2 Poultry Cutter: N-1-2, TB-5-2, BTW-S-2	CREPACO, INC., ST. REGIS, C.P. DIV., CHICAGO, ILLINOIS Ice Builder Poly Ties (Air Operated) Valve: APC Metering Head: CP (Multi) Process Tank: Type PC	

Manufacturer or Distributor and Type and/or Model

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<u>C. V. I. CORPORATION</u> <u>HOUSTON, TEXAS</u> Liquid Air Freezing	<u>DANIEL/REESE, INC.</u> <u>ROWLETT, TEXAS</u> Pork Skin Popper: 101 Pork Skin Tumbler: 102
<u>C. V. P. SYSTEMS, INC.</u> <u>LOMBARD, ILLINOIS</u> Vacuum Packaging Machines: A-40, A-100, A-200	<u>DAIRY AND CREAMERY EQUIP. CO.</u> <u>KANSAS CITY, MISSOURI</u> Ham Pumping Table: HP-3060 Sausage Stuffing Tables: S-... Wrapping Tables: W-... Pluck Trim Table: PT-3 Dump Bottom Buckets: DB-...
Flex-Vac High Speed Wheel Packaging Machine: 6-18HS.....	<u>J. H. DAY COMPANY</u> <u>CINCINNATI, OHIO</u> Sanitary Double Arm Mixer: SM & SMJ
Flex-Vac Conveyor: TR-5	<u>SANITARY RIBBON BLENDER:</u> SM & SMJ
Flexible Packaging Machine: Pioneer	<u>MIXERS:</u> ST-SPDM-..., SHT-SPDM-...
<u>CUSTOM FABRICATORS, INC.</u> <u>WALTHAM, MASSACHUSETTS</u> "Magic Finger" Rod Belts (Packaged Product Only): MFB-200, MFB-300, MFB-400	<u>D&amp;D MFG. CO., INC.</u> <u>HOLLY SPRINGS, GEORGIA</u> Conveyor: DD-184 Transfer Pump: 58-030 Piston Filler 60-040
<u>CUSTOM METALCRAFT, INC.</u> <u>SPRINGFIELD, MISSOURI</u> Load Lifter: H2- Lift and Pivot Dumper: LP Truck Dumper: EDB Conveyor: BC-... Screw Feed Conveyor: SC-... Storage Bin with Auger: HWA Conveyor: BCS-... Double Bowl Ribbon Blender: DRB Lift Buggy: MB Wire Belt Conveyor: WBC-... ...	<u>DAKE CORPORATION</u> <u>GRAND HAVEN, MICHIGAN</u> Trayvator: 54-... Transfer Pump: 58-030 Piston Filler 60-040
<u>CUSTOM SALES CO.</u> <u>CHARLOTTE, NORTH CAROLINA</u> Plastic Cutting Board: Custom Cut	<u>DAMROW BROS. COMPANY</u> <u>FOND DU LAC, WISCONSIN</u> S/S Cooker: Steam Jacketed Screw Conveyor: CS-30 Extruder: Ext-E-906 Single Auger Steam Cooker: 54... Dual Auger Steam Cooker: 54... Dual Auger Feeder: 53... ...
<u>C. R. DANIELS, INC.</u> <u>ELLICOTT CITY, MARYLAND</u> Belts (Food Contact): 7-4801, Ezekleen 60-153HC, Teflon Superkleen 60-TSk92H Belts (Fully Packaged Product): White Waffle Top 60-WT 152N White Incline 60-TW93D Poly Truck w/Sanitary Drain: 51-1300 Series Poly Truck Lid: 51-125-..	<u>DEDANSKE MEJERIERS</u> <u>KOLDING, DENMARK</u> S/S Tumbler: Meat 300-SE
<u>CUSTOM STAINLESS EQUIPMENT CO.</u> <u>SANTA ROSA, CALIFORNIA</u> Double Agitator Blender: CDB-... Screw Conveyor: CSC-... S/S CO2 Blender Cover: C-362 Continuous Cooker: CCS-...-W Single Agitator Blender: CSB-...- Conveyor: CBC-....-	<u>DE FRANCISCI MACHINE CORP.</u> <u>BROOKLYN, NEW YORK</u> Demaco Press: 500-S, LAB-2 Extruder: S-2500 Ravio li Former: S-12 Pasta Can Filler: CM-1

Manufacturer or Distributor and Type and/or Model

<u>C. L. DE JERSEY VICTORIA, AUSTRALIA</u>	<u>Automatic Pancake Machine:</u> PCF-150 <u>Automatic Waffle Machine:</u> WCS-3000	<u>DESPATCH INDUSTRIES, INC.</u> MINNEAPOLIS, MINNESOTA Oven: Revers-A-Flow Baker Boy Reel Type Oven: 25-5-94, BB-... Revers-A-Flow Oven: BTC 3-15 S/S Oven Rack Trucks: DOJ-B, DOJ-S Microwave Oven (Batch Type): SMA-2-40	<u>DIRKS PRODUCTS CO.</u> OMAHA, NEBRASKA Aitch Bone Cutter: 584 Head Tongue Inspection Carousel: D-10 Head Flush Carousel: D-76 Rail Inspection Carousel: D-9 Hide Puller Carousel: D-52273 Saw Carousel: D-10576 Viscera Inspection Carousel: D3-263 Offal Pans: D-42175 Pluck Table: D-7276 Punch Table: D-12773
<u>DELAVAL SEPARATOR COMPANY</u> POUGHKEEPSIE, NEW YORK	<u>Heat Exchanger:</u> P-5, P-14-HB, P-13, P-15, P-25, P-45 <u>Fund-A-Fitter:</u> Precoat A <u>Surge Tank:</u> S-... <u>CVT Inducer Pump</u> <u>GC Fast Clamp Fittings</u> <u>Vacu-Therm:</u> 800	<u>DETECTO SCALES, INC.</u> BROOKLYN, NEW YORK Bench Scale: 45D-DA	<u>DIVERSIFIED IMPORTS</u> LAKEWOOD, NEW JERSEY Sani-Tray: OBB-1026
<u>DEVRO DIV. OF JOHNSON &amp; JOHNSON</u> SOMERVILLE, NEW JERSEY	<u>Packaging Machine</u> Linker: Z	<u>DOBOY PACKAGING MACHINERY DIV.</u> DOMAIN INDUSTRIES NEW RICHMOND, WISCONSIN "Scotty" Wrapper: S-084 "Mustang" Wrapper: 084 Wrapping Machine: 082H-...	<u>THURSTON DODD WELDING SHOP, INC.</u> LULA, GEORGIA Giblet Chiller: 36-A Bird Unloader: 38, BU-41 Picking Shackle: M-22 Cut-up Shackle: T-40 Shackle Kickout: B-19 Foot Unloader: A-460 Renang Conveyor: T-55 Cut-up Conveyor: M-55 Vibrating Conveyor: D-77
<u>R. J. DICK, INC.</u> KING OF PRUSSIA, PENNSYLVANIA	<u>Belts (Food Contact)</u> White PU Cixylon Raptex: 60/1-0+02, 120/2-0+02 White PVC Di xyton Raptex: 60/1-0+05, 120/2-0+05, 120/2-05+05, 240/2-05+10	<u>DODGE INDUSTRIES</u> HOOSICK FALLS, NEW YORK Belit (Food Contact): Fluorglas	<u>DODGE INDUSTRIES</u> HOOSICK FALLS, NEW YORK Belit (Food Contact): Fluorglas
<u>DELFORD DIVISION</u> <u>VACUUMATIC NORTH AMERICA, INC.</u> HICKSVILLE, NEW YORK	"Delford" Overwrap Machine: SP-800 <u>DELONG SALES AND SERVICE</u> MACON, GEORGIA Gizzard Inspection Table: 48 Water Changer and Transporter: 200 Gizzard Table with Saw: 100	<u>MULTI-PASTA LAMINATOR</u> DPM-78 Manicotti/Cannelloni Indexer: DPM-76	<u>TED DODGE SERVICE</u> OAKDALE, CALIFORNIA S/S Turkey Eviscerating Shackle: VAS-J Turkey Shackle: SM S/S Chicken Cut-up Shackle: ZS
<u>DEMAREST MACHINES, INC.</u> FT. WASHINGTON, NEW YORK	<u>Rotary Sausage Separator:</u> S-2 Hopper, Conveyor: C-1		
<u>DESIGN + PROCESS ENG. COMPANY</u> WALTHAM, MASSACHUSETTS			
Deep Fat Fryer: F-10, F-10/16 Verti-Stack Freezer: VS-21-SS-00, VS-21-PS-00			

Manufacturer or Distributor and Type and/or Model

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<u>DOYLE &amp; ROTH MFG. CO.</u> NEW YORK, NEW YORK Heat Exchanger: SDLL.....H SDLLS.....H	<u>DURA-BELTING CO., INC.</u> <u>BERKELEY, CALIFORNIA</u> Belt (Edges sealed w/chemically acceptable compound): 415-T2 Cleated Belt "Vannerflex" (Food Contact)
<u>C. DOERING AND SON, INC.</u> CHICAGO, ILLINOIS Conveyor: 72-1121	<u>E</u> <u>KARL DROWATZKY</u> WICHITA, KANSAS "Lightning" Adjustable S/S Smokehouse Tree: 101
<u>DOERING MACHINE &amp; PARTS CO.</u> CLEAR LAKE, MINNESOTA Oil Gland Cutter: OGC-1 Neck Breaker: DNB-2 Hand Activated Hand Wash Valve (Use with proper pressure regulator on water supply line): DWM-38	<u>DRYING SYSTEMS INC.</u> MORTON GROVE, ILLINOIS Ovens: 12682, CO 4153 Smokehouse: SH 4153
<u>DOHM &amp; NELKE, INC.</u> ST. LOUIS, MISSOURI Bacon Press (Standard): Dan-D Bacon Press (Automatic): Dan-D Slice Master Attachment for Hydraulic Bacon Slicer Extrusion Master: MPD, PSD, E-12 Semi-Automatic Bacon Press 204-S	<u>DUBUQUE STEEL PRODUCTS COMPANY</u> DUBUQUE, IOWA Timed, or Galvanized, or S/S Tub: #1, #2, #3, #4, #5, #6 Galvanized Dolly: 1 & 2 Timed Drum, Galvanized Drum, S/S Drum: #2, #2-AP, #3, #3H Timed Drum, Galvanized Drum: 2-P, #2-A, #3-P Galvanized Drum: #3-AP Galvanized or Tinned Truck: #10, #12, #18, #20, #14, #48 #25, #26 S/S Truck: 1018, 1016, 1218, 1216, 1818, 1816, 2018, 2016, 1418, 1416, 4816, 4818, Portable Offal Rack Galvanized: 112, 107
<u>JAMES DOLE CORPORATION</u> REDWOOD CITY, CALIFORNIA Wiener Peeler: Mark I	<u>EKCO CONTAINERS INC.</u> WHEELING, ILLINOIS Platter: D-1826
<u>DONTECH, INC.</u> LINDENHURST, ILLINOIS S/S Rotary Drum Strainer: S-RDS..., S-RDS..., S-RDS....	<u>Dolly</u> <u>EKCO PRODUCTS, INC.</u> CHICAGO, ILLINOIS Tote Boxes: "Distrib-U-Totes"
<u>DOUGHNUT CORP. OF AMERICA</u> ELLICOTT CITY, MARYLAND Breading Machine: M-12	<u>E.I. DUPONT DE Nemours &amp; Co.</u> WILMINGTON, DELAWARE Freon Freezer: C1B-55, SSF-82
<u>DOVER CORP.</u> PORTAGE, MICHIGAN Multiplex Filter w/S/S Sanitary Fittings and Valves: 200 Series	<u>THE DUPPS CO.</u> GERMANTOWN, OHIO Hog Dehairer: 75, 75-2, 76, 150
	<u>ELECTRA FOOD MACHINERY INC.</u> <u>ELMONTE, CALIFORNIA</u> Corn Tortilla Oven: 27-120 Cooling Conveyor: 5TCCC Screw Conveyor: CTS Masa Feeder: HMF, HDMF Corn Grinder: CM-30 Broiler (Gas Fired): 1B-2000 Oven: EO-.....

Manufacturer or Distributor and Type and/or Model

<u>ENGINEERED PROCESSING SYSTEMS</u>	<u>FOREST, MISSISSIPPI</u>	Smokehouse "Enviro-Pak": CVU-.E, CG-...-G, CG-...-E
Giblet Water Separator:	EPS-W\$-19	E-QUIP EQUIPMENT MANUFACTURING CORP., CHICAGO, ILLINOIS
Burrito Make-up Conveyor:	Poultry Bagging Unit, EPS-BU-70	Conveyors: RGB, RSB, RSB-101, RGB-101
BMC-...:	Poultry Cutter, EPS-PC-71	
Corn Soak Tank:	Poultry Cutter Stand EPS-ST-72	
Counter-Stacker:	Rec claim Station with	
Barrel Corn Washer:	Chlorinator: EPS-RS-17	ERIE MAGNETICS
Corn Pump CTP-...:	Neck Skin Cutter EPS-3000	ERIE, PENNSYLVANIA
Corn and Water Separator	One Belt Cut-up Table: 1010	Magnetic Trap: SSB-.
CWS-...:		
Filling Conveyor EFC-...:		EROFIA PARIS, FRANCE
Four Way Split Conveyor STSC-....		Battering & Breading Machine: MP-...
Gooseneck Masa Feeder MFG-...:		
Filling Conveyor STSC-...:	Storage Shelf: 328	
Single Tier Cooling Conveyor	Boning & Cutting Table: 420	
STCC-....:	Paunch Table: 426	
	Casing Table: 427	
	Head Work-up Table: 428	ERRLICH PACKAGING MACHINE DIV., ERRLICH INTERNATIONAL CORP.
	Pluck Trim Table: 429, 430	NEW YORK, NEW YORK
	Head & Viscera Inspection	Bagging Machines: 913, 917,
	Table: 431	MG  Speedy
	Stuffing Table: 432	ESBELL, SA
	Wrapping Table: 433	BARCELONA, SPAIN
	Grinder Table: 434	Bei Its Food Contact Clina-12VR, Clina-12CR, Clina-20CR, Clina-30CR, Espot-20CC, Espot-30CC
<u>ELECTRO-MECH SCALE CORPORATION</u>		
<u>ALSIIP, ILLINOIS</u>		
Weighing System:	EM-4000	
<u>ELECTRONICS SCALE SYSTEMS</u>		
<u>GAINESVILLE, GEORGIA</u>		
Electronic Scale System:	CH-100,	ETHICON INC., CHICAGO, ILLINOIS
CH-300		Beef Casing Splitter
Hydraulic Container Dumper:		
0350		
Sizing Scale:	300	
<u>ELECTROSCALE CORP.</u>		
<u>SANTA ROSA, CALIFORNIA</u>		
S/S Bench Scales:	LC.:::SS	
Digital Weighmeter:	532, 533	"EBSCO" Smokehouse Hanging Cage: 359-3
		"EBSCO" Smokehouse Tree: 355
		S/S Paunch Truck: 529-5
		Galvanized Paunch Truck with
		S/S Pluck Pan: 529-3
<u>ELITE ENGINEERING &amp; EQUIPMENT</u>		
<u>FT. WORTH, TEXAS</u>		
S/S Tripe Scaler:	SSTS-.	EX-CELL-O CORP.
		DETROIT, MICHIGAN
<u>A. H. EMERY COMPANY</u>		Carton Forming Machine: UP..
<u>NEW CANAN, CONNECTICUT</u>		(must be provided with an accepted filler)
S/S Platform Scales w/Suitable		Bench Sealer: BSA
Stands:	737-2424-Z-....,	Bench Sealer w/Bursa Filler: BSA-E
<u>EMME</u>		
<u>PHOENIX, ARIZONA</u>		
Electronic Fat Analyzer:	MS	
Meat Measuring Machine:	SA-1	

Manufacturer or Distributor and Type and/or Model

EXCELSIOR INDUSTRIAL CORP.  
FAIRVIEW, BERGEN COUNTY,  
NEW JERSEY "Artofex" Mixer: PH-S  
"Artofex" Grater Shredder: TR-2

**EXPERT STEEL FABRICATORS**  
**BROOKLYN, NEW YORK**

FABCON ENGINEERING  
WEST TRENTON, NEW JERSEY  
Ultraviolet Tunnel

FABREEKA PRODUCTS  
BOSTON, MASSACHUSETTS  
Belts (Food Contact)

Surface

**FAIRMOUNT ENGINEERING**  
**HACKETTSTOWN, NEW JERSEY**  
Loading Device: Skewer  
Conveyor: FB-10, TE-12F  
Package Transport Conveyor  
FB-18  
Packout Conveyor: FT-10  
S/S Sani-Rod Conveyor:  
Sanitary Conveyor: FS  
Package Transport Conveyor  
FP-18

<u>FABRICON INC.</u>	Sani-Rod Conveyor: FW-30 Wire Bed Belt Conveyor: WB-H, WB-1
Cleated Belt "Vannerflex" (Food Contact)	Rod Bed Belt Conveyor: RB-H, RB-1
Cleated Belt (Food Contact): "Sidewinder"	J. W. FAY & SON, INC. <u>CINCINNATI, OHIO</u> Meat Depositor: MD-01 Sauce Depositor: SD-01
<u>FAIRBANKS WEIGHING DIVISION</u>	
<u>COLT INDUSTRIES, INC.</u> ST. JOHNSBURY, VERMONT	Flexway Bench Dial Scale: H-42-2072, H-42-2172 Beam Scale: F-41-3013, F-41-3032, F-41-3041, F-41-3132 Portable Beam Scale: F-41-3160, F-41-3314, F-41-1000, F-41-1050, F-41-1500, F-41-1550, F-41-1600 Bench Dial Scale: F-42-2072, F-42-2073, F-42-2074, F-42-2172 Spring Dial Scale: F-45-1000, F-45-1050 Portable Dial Scale: F-42-4073, F-42-4074 Over & Under, Check/Pak Scale: H-4-88... S/S Bench/Portable Scale (w/S/S Digital Indicating Instrument: H90-7...); H70-4..., H90-3... S/S Stand-Instrument Accessory: H085 S/S Electron 7 Scales: H70_....
<u>FAIRMOUNT ENGINEERING</u> HACKETTSTOWN, NEW JERSEY	THE FITZPATRICK COMPANY <u>ELMHURST, ILLINOIS</u> Comminuting Machines: DAS..: DKA...; HASO30 Guilo River: 20 Slitter: R
<u>FLAKICE CORPORATION</u> METUCHEN, NEW JERSEY	FLAKE ICE Machine: SC-Serie R-Series
<u>FLO-PROCESS INC., INC.</u> PORTLAND, OREGON	Belt Conveyor: w0-11754
S/S Sani-Rod Conveyor: R-30 Sanitary Conveyor: FS Package Transport Conveyor: FB-18 Packout Conveyor: FT-10, FT-20 S/S Sanitary Conveyor: FS Package Transport Conveyor: FP-18	

<b>FLUORESCENT PRODUCT PLANNING EAST CLEVELAND, OHIO</b>	Rotary Plate Filler: T1, V1 Tray Conveyor: SD, DD Pot Pie Conveyor: PC Lidder Conveyor: SL, DL Pizza Conveyor: AP-2 Sauce Depositor: 10-Z Cheese Depositor: CM-1 Meat Depositor: CM-1 M & S Piston Filler: C-060, C-100, C-120, C-150, C-210, C-610, C-910 Piston Transfer Pump: PTP, PTPF Rotary Pump Filler: DCRP-...-.	Glazing Conveyor: PC-102 Incline Conveyor: PC-103, PC-104 Troughing Conveyor: PC-106 Metting Hopper: CH-100 Leg Processor: LP-1T, LP-1 Poultry Halving Machine: HM-1 Leg Splitter: LS-7
<b>F.M.C. CORPORATION DIVISION OF LEE INDUSTRIES, INC. PHILLIPSBURG, PENNSYLVANIA</b>	<u>FLUID TRANSFER COMPANY</u> Ball Valve: 2FT-..., 3FT-..., BFT <u>F.M.C. CORPORATION</u> SAN JOSE, CALIFORNIA Elevator & Blancher: Hydraulic Scott Bean Washer: EL-800-A Spreading Conveyor: SPC-3 Wrapping Machine: 2201, FMC Sanitary 18 Piston Type Filler: 440, 400, 300, 280, 220 Juice Filler: 18-Pocket, 24-Pocket, 30-Pocket, 36-Pocket Flexi Filler: ST-12-Pocket, ST-18-Pocket, ST-24-Pocket Juice Filler (12 valve): 100 Prevacuumizing Syruper: PVS, Econovac Filler: Hand Pack 23 Pea & Bean Filler: 15-G, 10-G w/Accupack Food Shaper: 4ACS, ACCUPI-DA, 3AP Checkweigher: 900 Continuous Cooker: Sterilmatic Granular Filler: 21-G Vibratory Screen Feeder: 5FH-22-A-DT Modular Wrapper: 1301 Pie Line: 55 Belt Conveyors: B-20, PC-2 Blend Pump: PP Pump Filler: Z, AZ Piston Filler: P3, P4, PDF	<u>FOOD EQUIPMENT COMPANY</u> DALLAS, TEXAS Duo Clean Unit: 2 2-Pass Scalider: 400I Shur-Trip Foot Unloader: 71-3L, 71-3R Handwash System: Foot Operated Watr-Savr or knee operated
<b>F.M.E. CORP. WALDEN, NEW YORK</b>	<u>FOOD EQUIPMENT MFG. CORP.</u> CLEVELAND, OHIO "Master" Food Filler: MSP-1 Tray Turner: 361 Piston Filler: 2437 Lidder & Chooser: 3000-3 12-Pocket Rice Filler: 1-8-580 Meat Slicer: 1005 Piston Filler: 1015	<u>FOOD INDUSTRY EQUIPMENT INTERNATIONAL, INC.</u> VERMILLION, OHIO "Lan-Electric" Trimming Machine: 52-LP, (Not to be used for trimming grubs, bruises, etc.) Bone In Tenderizer: 8010 Pneumatic Fat and Lean Trimmer: 90SP (Not to be used for trimming grubs, bruises, etc.) Pneumatic Bone Trimmer: 50KP (Not to be used for trimming grubs, bruises, etc.) Electric Bone Trimmer: 50K Fat and Lean Trimmer: 90S, 960-RC, 990-RC, 104-D (Not to be used for trimming grubs, bruises, etc.) "Challenger" Trimming Machine: 52-L
<b>F.N. MEAT PACKING EQUIPMENT LTD. DORVAL, QUEBEC, CANADA</b>	<u>FOOD CRAFT EQUIPMENT COMPANY, INC.</u> EAST EARL, PENNSYLVANIA Metal Detector Conveyor, MDC-1000, 2000 Individual Off Line Bird Washer w/Chlorinator: PR-1 Thigh Deboner: TB-1, TB-1T Breast Deboner: BD-1 Breast Processor: BP-1 Conveyor Chute: PC-105 Shaker Conveyor: PC-101	

(Not to be used for trimming grubs, bruises, etc.)	<u>FORMATIC INDUSTRIES</u> VILLA PARK, ILLINOIS Patty Forming Machine: XK-70
<u>FOOD MASTERS INC.</u> <u>BOSTON, MASSACHUSETTS</u> Pressure Cooker: HPV-50-2500GA	<u>FORMAX FOOD MACHINES</u> MOKENA, ILLINOIS Patty Machine: Formax 24, Formax 26 Cuber-Perforator: MC-27 Conveyor: PC-27 Patty Stacker: FPS-27 Truck Dumper & S/S Cart: FBL-... Interleaver: PS-1 Interleaver (with nickel plated mold plates): PFM-19, PFM-12 LN2 Freeze Tunnel: LN-26 Rotary Meat Ball Former: RMF-27 Stacking Perforator: SP-27 Metal Detector MDS-27 Meat Ball Former RMF-26 Slice and Stack Machine: 125 Shuttle Conveyor: SC-19
<u>FOOD PROCESSING EQUIPMENT CO.</u> <u>MAYWOOD, CALIFORNIA</u> Batter & Breading Machine Citric Acid Applicator: 4170 Conveyor: 327SL Vertical Conveyor: VL8 Mixer-Blender: 814 Meat Sample Press: SCP-123 Lazy Susan: LS-923 Screw Loader: SCL 930 Meat Dumper: HLD 725 Conveyor: PL-319 Bean Washer: BX-919 Incline Screw Conveyor: SCI26-... Pork Link Freezer: PLF-927	<u>FOOD TECH CORPORATION</u> DALLAS, TEXAS Giblet Elevator Neck Skin Cutter Vacuum Gun Cooking Belt (Microwave) J. C. FORD MFG. CO. MONTEREY, CALIFORNIA Tama Machine: TM-100 Dough Sheeter: TC-300 FORM PLASTICS CO ELK GROVE VILLAGE, ILLINOIS Sealing Machine, M-100, SA-100 FORMOST PACKAGING MACHINE COMPANY WOODINVILLE, WASHINGTON "Fuji" Frozen Pizza Wrapper: FW-360 Wrapping Machine: FW-340A, FW-370A "Fuji" Wrapping Machine: FW-341A Frozen Patty Bagger: VR-4SS, VL-4SS, VL-5WSS, VR-5SS-8 Bucket Conveyor: 9032SS Discharge Conveyor: 6812SS Infeed Flight Conveyor: 810SS, 8102SS
<u>FOOD PROCESSING SYSTEMS CORP.</u> <u>JESSUP, MARYLAND</u> Industrial Microwave Processing System: "Gigatron" ... F.	<u>FOSTER REFRIGERATOR CORP.</u> HUDSON, NEW YORK Proofing Cabinets: BP-1-2(DA), BP-2-4(DA), BP-3-6(DA)
<u>FOOD PRODUCTION MACHINE CORP.</u> <u>SAN RAFAEL, CALIFORNIA</u> Steak Cuber-Scorer-Knitter: 121 Poultry Boning Conveyor: 200, 201, 204 Battering & Dipping Machine: 211 Vemag Truck Dumper: 150 Gondola Dumper: 248 Barrel Dumper: 149	<u>FOSTORIA INDUSTRIES, INC.</u> FOSTORIA, OHIO Infra-Red Broiler: Gas-Fired C, Infra-Red Oven: 3H Infra-Red Broiler: Electric E FOXBORO COMPANY FOXBORO, MASSACHUSETTS Level Transmitter: 17 FES Temperature Sensors: 3AI, 3A2, 3A3, 3A4 Filled Thermal Bulb: 16A, 16AMP

Manufacturer or Distributor and Type and/or Model

FRAZIER & SON  
CLIFTON, NEW YORK  
Bucket Elevator: FSA-3-9

Magnetic Flow Transmitter:  
Series 2800  
Consistency Transmitter: 19C

FREDRIKSEN MACHINE COMPANY  
ASKOR, MINNESOTA  
Bonning Table: A-23

FREELAND ENTERPRISES, INC.  
WAELDER, TEXAS

Smokehouse: MT-1

FREEZING MACHINES, INC.  
DUBLIN, CALIFORNIA

"Franklin" Packaging Machine:  
F-510, F-530, F-530A, F-530P  
Net Weight Filler: 3000  
Automatic Infeed Conveyor:  
AI-  
Packaging Machine: F-540

FRICK COMPANY  
WAYNESBORO, PENNSYLVANIA

Zig-Zag Cooler: 380  
Poultry Chiller: CFCA-...  
Poly Top Tables: Series 20 and

30  
Poly and S/S Combination Top  
Tables: Series 40  
S/S Top Tables: Series 50 and

60  
Poly Top Breaking Tables:  
Series 70  
Utility Table: UPT-...  
"Spee-Dee" Packaging Machine:  
BR

FRIGIDARE DIVISION  
GENERAL MOTORS CORPORATION  
DAYTON, OHIO  
Ice Makers: MFST-120A-DA,  
MFST-120W-DA  
Flake Ice Machines: MFVS-40A,  
MFVS-50A, MFVS-70A, MFVS-130A,  
MFVS-200A, MFVS-330A,  
MFVS-50W, MFVS-70W, MFVS-130W

FRIEDRICHSCHEINER  
LEOLA, PENNSYLVANIA  
Continuous Frying System:  
34-09 through 34-24

FRIGOSCANIA CONTRACTING, INC.  
BELLEVUE, WASHINGTON

Gyro freezer: A-...  
Pellet Freezer: PF-...  
Liquid Freeon Freezer: FX-..M

Flo-Freeze: 110-WS  
Patty Loaders: PL-...  
Spiral Freezer: GF-C, GF-M

Over and Under Scales  
(Mechanical): 100-1, 240-1,  
241-1, 270-1, 276-1, 910-1,  
940-1, 950-1, 8000-1  
Over and Under Scales  
(Shadograph): 4103-1, 4133-1,  
4203-1  
Scales: 7600-1 through 7611-1,  
7625-1 through 7653-1

FRAN RICA MANUFACTURING CO.  
STOCKTON, CALIFORNIA  
Steam/Water Cooker: TW24S2212

FRYMA-MASCHINEN AG  
SCHUREITZ/SUISSE/SWITZERLAND  
Emulsifier: 170-A

FRYMASTER CORPORATION  
SHREVEPORT, LOUISIANA  
Deep Fat Fryer: MJ-56-SSC,  
MJ-55-SSC

G

G. A. F. CORPORATION  
NEW YORK, NEW YORK  
Filter System: Polypropylene

GAINESVILLE EQUIPMENT CO.  
GAINESVILLE, GEORGIA

Open Eye Shackle: #1  
Picking Shackle: GEP-SSS  
Eviscerating Shackle:  
GEE-SSS-1E, GEE-SSS-IR  
Combination Shackle: GEC-SSS  
Cut-up Shackle: GEC-SSS-1  
Select Sizing Scales:  
GNS-Flexure I  
Kidney Vacuum Machine: JHH-I  
(For removing kidneys from  
backs)  
Beet Conveyor: GS-SS-BC

GARLAND CO.

KANSAS CITY, MISSOURI

Stunner: Scotchman

GARLOCK INC.

PALMYRA, NEW YORK  
Cutting Board: Sanidur

A. J. GASBARRO AND ASSOCIATES  
COLUMBUS, OHIO  
Automatic Poultry Cut-up  
Machine: AJG-1

GASCOIGNES INDUSTRIES  
MENTOR, OHIO  
Freezer Rack: Kee-Klamp

Manufacturer or Distributor and Type and/or Model

<u>GATES RUBBER COMPANY</u> DENVER, COLORADO Rubber Belt (Food Contact): GAO 544-004	Note: These lamps must be used in accordance with Part 7, Para. 7.16(b) of the Meat and Poultry Inspection Manual.	<u>GENERAL RESEARCH CORP.</u> CANTON, GEORGIA Gizzard Splitter & Peeler: Hill 210-B
<u>GATEWAY PRODUCTS INC.</u> COVINGTON, KENTUCKY Cutting Board: Plexiglas, G-unshrank		<u>GENERAL TIRE RUBBER COMPANY</u> NEWCOMERSTOWN, OHIO Cutting Board: Boltaron ETM-R Cutting Boards: Boltaron ETH-R in the following: Part No. Sales Code Colors 63-292 5217-3282 Tan 64-293 5217-3217 Harvest Gold 64-251 5217-3117 Persimmon 64-252 5217-4817 Peach 64-253 5217-5000 (Beige) 64-254 5217-6000 Melon 64-256 5217-5005 Pineapple Pumpkin
<u>CAULIN CORPORATION</u> EVERETT, MASSACHUSETTS Homogenizer: M-..., MC-... .		<u>GENTILE PACKAGING MACHINERY CO., INC.</u> , DETROIT, MICHIGAN Lasagna Filling & Packaging Machine: L6
<u>GEM EQUIPMENT OF OREGON, INC.</u> WOODBURN, OREGON Blancher: 1568 Smokehouses: "Mini-Gem" CG3380E, "Mini-Gem" CGR-.G, "CGT-.G", "Econo-Gem" CVT-.E, "Econo-Gem" CHT-.E, "Designer-Gem" MVT-.-		<u>G &amp; H PRODUCTS INCORPORATED</u> KENOSHA, WISCONSIN Air Actuated Automatic Valve: 60 & 61 Series Air Actuated Tangential Outlet Valve: 63 Series 4" Air Actuated Kettle Valve: GCK61-9-4 Flow Diversion Valve: GC 60 FDV Series S/S Sanitary Centrifugal Pumps: G-MM, G-LH, MM, G-, LM, G-, B, G-LH, B, G-LB, C-, MM, C-LH, MM, C-, LM
<u>GENERAL CONVEYOR CO., INC.</u> LONG ISLAND CITY, NEW YORK S/S Portable Conveyor: 74-45		<u>G &amp; S FIBERGLASS PRODUCTS</u> GRANTS PASS, OREGON Meat Gondola: 111
<u>GENERAL ELECTRIC CO.</u> LOS ANGELES, CALIFORNIA Ultraviolet Lamps: G-25T8, G-30T8	Note: These lamps must be used in accordance with Part 7, Para. 7.16(b) of the Meat and Poultry Inspection Manual. Fryer (Table): CK-20	<u>GIRTON MFG. CO.</u> MILLVILLE, PENNSYLVANIA Kettle w/Agitator: PW-SC Loaf Browner: LB-1
<u>GENERAL ELECTRIC CO.</u> EAST CLEVELAND, OHIO Germicidal Lamps (Non-Ozone Producing): G25T8 (#982 Glass), G15T8 (#982 Glass), G30T8 (#982 Glass), G8T5 (#982 Glass)		

Manufacturer or Distributor and Type and/or Model

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<u>GOODMARK FOODS, INC.</u> GARNER, NORTH CAROLINA Tray Conveyor: TC-1212	Belting (Packaged Product Only) White, Black, Tan, Green; Permalon Rough-Top Polyester Polyester Rough-Top
<u>B. F. GOODRICH COMPANY</u> AKRON, OHIO Oven: 2000	(Belts with cotton carcasses must have edges sealed with acceptable compound)
<u>GLOBE SLICING MACHINE COMPANY</u> STAMFORD, CONNECTICUT Slicer: 720-S, 115-S, 215-S, 300-S, 400-S, 820-S, 770-S, 585-S, 500-S, 725-S, 825-S, 775-S Meat Chopper: 742, 752-S, 642-S, 842-S, 852-S, 942-S, 952-S, 956-S Saws: 79S, 140S, 160S	Belting (Food Contact) Hycar - Smooth Cover White, Tan, Green, Black Fabric Series: SCP, DS828, DS837 Koro seal - Smooth Cover White, Tan Fabric Series: SCP, DS828 Single Ply Solid Woven PVC Korowhite 90 SMC X F, 125 SMC X F, 125 CHV X F Chevron Belting (fully Packaged Product) "Gripper" Griptop - Reddish Brown Neoprene, Tan Rubber Belts with Cotton Carcasses must have edges sealed with acceptable compounds)
<u>GLOBUS LABORATORIES, INC.</u> SOUTH HACKENSACK, NEW JERSEY "Inject Star" Pickle Injector: BI-13, BI-13B, BI-18, BI-25/71, BI-38 "Inject Star" Meat Tumbler: HS-3/1, HS-5/1, HS-3/..., HS-5/... Tipping Lift: EL-3 Meat Tumbler: "Inject Star" 190, "Inject Star" HS-2/... and HS-6/... Meat Bone Separator: "Inject Star" P-60-S, "Inject Star P-100-S	Belting (Food Contact) Hycar - Smooth Cover White, Tan, Green, Black Fabric Series: SCP, DS828, DS837 Koro seal - Smooth Cover White, Tan Fabric Series: SCP, DS828 Single Ply Solid Woven PVC Korowhite 90 SMC X F, 125 SMC X F, 125 CHV X F Chevron Belting (fully Packaged Product) "Gripper" Griptop - Reddish Brown Neoprene, Tan Rubber Belts with Cotton Carcasses must have edges sealed with acceptable compounds)
<u>GOODWAY INDUSTRIES, INC.</u> BOHEMIA, NEW YORK Extrusion Manifold: XM-80	<u>GOODWAY INDUSTRIES, INC.</u> BOHEMIA, NEW YORK Extrusion Manifold: XM-80
<u>GOODYEAR AEROSPACE CORP.</u> AKRON, OHIO	<u>GOODYEAR TIRE &amp; RUBBER CO.</u> AKRON, OHIO Plastic Tank
<u>GOODALL RUBBER COMPANY</u> TRENTON, NEW JERSEY Belts (Food Contact) White: 2014-B, 4066-B, B2073, B2075, B2173, B2174 Tan: B2074, B2174 Urethane, Chicken Deboning: 4507	Belting (Food Contact) Smooth White, Black, Tan, Green; Permalon Smooth Polyester: Polyester 2 or 3 Ply White, Tan, White W/Blue Skim: Spectra white Cleated Permalon: Wingflex
Belts (Food Contact) Food Mover PVC White, Tan, Green. Smooth, Cleated, Flanged and V-Guide ..COS, ...COS, CBS, ...CBS Belts (Packaged Product Only) PVC "Carry All" Incline, .COS, .COS, ...CBS	Belting (Food Contact) Smooth White, Black, Tan, Green; Permalon Smooth Polyester: Polyester 2 or 3 Ply White, Tan, White W/Blue Skim: Spectra white Cleated Permalon: Wingflex

**Manufacturer or Distributor and Type and/or Model**

Hot Water Shrink Tunnel: 6536-C, 6536-D, 6536-E, 6536-F, 6536-G, 6543-B, 6570-B, 2900, 6570-A, 6570-C, 6570-D, 6570-E, 8152	Belted Bag Loader 8129 Meat Loading Horn: 6675 Automatic Infeed System: 8250 Rotary Chamber Vacuum Packing Machine: 8310- Automatic Bag Loading Machine: 8302A- Rotary Vacuum Chamber and Closing Machine: 8300B...E and 8300... 8200- 8210- 8210- Conveyors: CA 1, CA 2, CA 3, CB 2, CC 1, CC 2, CC 3, CE CF, CG, CH, PC, 2939-C, 8109, 8110, 8131-..., AC8210-111, AC8210-112 Bins: BA, 2959 Bag Rack: RA, 8022 Bonning Conveyor: 2937 Bone Conveyor: 2946 Table: 10052, 10050, TA 1, TA 2, TA 3, TB 1, TB 2, TC 1, TC 2, LA Boning Table: CD, 2940 Cutting Table: 10051, 10054, 1033 Shrink Tank, Ventilated: 6520-A Pre-Dip Tank: BB-2914-6 Wrapping Machine: 2980 Bag Loading Chute: 6659-A Seaer-Cooler: 6345-A Vacuumizing & Clipping Machine: 8100, 8101, 8102 2-Station Taped Bag Loader: 8099	Diverter: 775-2L, 775-3L Automatic Luncheon Loader: L-71-HS-60 Slicer: SSPE 482
		<b>GRIFFITH LABORATORIES</b> <b>ALSIP, ILLINOIS</b>
		S/S Blender: G.../1 S/S Table w/Scale: S3R Brine Pump: 7T, 8, 11, 437-1001-SS
		Mince Master: A, B, C Meat Silo Assembly: G-35 Dual Shaft Blenders: G-.../2 Single Shaft Blender w/Blend- A-Matic System: G.../1/S, G.../2/S Steam Blender: G-.../2/S. S/S Scales: S-2...S-3... Pickle Injector: "Selio-Protecon" SP1-...; SP1-...-S Bone Press: "Selio-Protecon" SBP- Meat Tumbler: "Selio-Protecon" SMU- Vacuum Ham Press: "Selio-Protecon" SVP-20N Meat Tenderizer: "Selio-Protecon" PMT40 Pickle Injector: "Selio-Protecon" SP1-440 "Bulk Lift" Semi Bulk Containers: B/L NS-FC (For dry products only.)
		<b>GROEN DIV. DOVER CORP.</b> <b>ELK GROVE VILLAGE, ILLINOIS</b>
		S/S Kettles, table top, steam jacketed, direct steam and self contained electric: TDC...; TDB/4; S/S Kettle w/Agitator (Agitator removed daily for cleaning and inspection): INA...INA... S/S Kettle, steam jacketed, tit- ing, with twin agitators: DN/TA..., DN/TA..., DTA/3..
		<b>GREAT LAKES CORP.</b> <b>CHICAGO, ILLINOIS</b>
		Slicers: 1071, 264, 264VS, 367, 367VS, 1071-N, 1071N-1, 972-1, 107IN-1-PE, 1077 Sealer: 84...81... Wrapping Machine: LW-500 Accu-Slicer: 972 "Dynamachek" Checkweigher: 387932, Type DC-100 Loaf Loader: L-71 Shelling Conveyor: 1175
		<b>"Cap-Kold" Package Chiller:</b> 8127 <b>Fill Station:</b> 8125 <b>Trough Conveyor:</b> 8126 <b>Powered Bag Loader:</b> 8124

Manufacturer or Distributor and Type and/or Model

Heat Exchanger: SC  
 Plug Valve: 3, 4  
 Double Motion Agitator: DM-US  
 Triple Motion Agitator w/  
 Welded Paddles: TA-1, 2, 3  
 & 4  
 Pressure Cooker Kettle: PC-US  
HAMILTON TANK AND METAL WORKS  
 BROOKLYN, NEW YORK  
 S/S Roasting Machine 707  
HAMJERN A/S  
 HAMAR, NORWAY  
 Cattle Hide Puller: 35  
HAMMERLUND MANUFACTURING COMPANY,  
 INC., HOPKINS, MINNESOTA  
 Meat Cutting Table: HF-1122  
 Conveyorized Boning Table:  
 MLH-503  
 Conveyor: MLH-502-A, 502-A  
HANTOVER, INC.  
 KANSAS CITY, MISSOURI  
 Tag Taster: Tag Fast 11  
 Tag Fastener Gun: Tag Fast 11  
 Offal Chiller Basket: 17521  
 S/S Curing Soaking Vat: 17551  
 Round Nose Truck: 16951  
 Galvanized Truck: 16976  
 General Purpose Truck: 17002  
 Utility Truck: 17251  
 S/S Heavy Duty Meat Truck  
 Galvanized Heavy Duty Meat  
 Truck  
H & R FIBERGLASS, INC.  
 SOUTH CHICAGO HEIGHTS, ILLINOIS  
 Dry Ice Storage Container:  
 HR-PB  
HABASIT BELTING, INC.  
 CHAMBLEE, GEORGIA  
 Belts (Food Contact)  
 (Smooth side for product  
 contact): (PV-20, PG-20,  
 FAB-5E, FAB-8E, FAB-12E,  
 FNB-5E, FNB-8E, PUG-8NF-VAR-2,  
 FNB-3P, FNB-2E  
 Belts (Packaged Product Only):  
 FNI-2E, FNI-12E, PF-10  
 (Belts with cotton carcasses  
 must have edges sealed with  
 acceptable compound)  
HAMILTON KETTLES  
 CINCINNATI, OHIO  
 Kettle w/Agitator: A  
 Open Top Kettle (No Agitator):  
 CW, A, B, C, SA, SB  
 S/S Perforated Basket: BA  
 Agitator Single Motion: SM-1,  
 SM-2, SM-3  
H. GROTE CO. . INC.  
 COLUMBUS, OHIO  
 "Pepp-A-Matic" Pepperoni  
 Dispenser: FG1012001  
 FG1012001-2, FG1012001-6  
 Sausage Quartering Machine:  
 300-D-300

Manufacturer or Distributor and Type and/or Model

	<u>HARRISON'S WELDING AND FABRICATING INC.</u> KNOXVILLE, TENNESSEE Conveyor: H.W.F. 1982-1
Offal Pan Truck: 17501 Head Flush Cabinet: 19250 Pan Truck: 7304 Smokehouse Tray: 15537 Smokehouse Trays (Nylon Coated): 15600, 15603 Smokehouse Truck: 15536 Smokehouse Cage: 15535 Perforated Cook Basket: 23431 Cook Tank, Open Top: 23430 Tripe Umbrella: 3636 Wire Basket: 15513, 15515 Wire Basket, Nylon Coated: 15514, 15516 Tripe Scalders: 36... Revolving Tripe Inspection Stand: 19346 Revolving Head Flushing Stand: 4868 and 4868-S Collapsible Sausage Cage: 15765 and 15765-S Special Smokehouse Tree: 15717 and 15717-S Ham and Bacon Tree: 15713 and 15713-S, 15703, 15703-S Head Inspection Rack: 19230 Stationary Viscera Inspection Table: 19201 Hog Viscera Inspection Table: 19265, 66-VP (Sanitized with 180 F. water.) Revolving Head Flush Cabinet: 4868 Ham and Bacon Truck: 17132 Cook Truck: 11619 Liver Truck: 17110 Dump Bucket: 22050 Self Trucks: 7281, 17360, 17361, 17362, 17363, 17364, 17365, 17366, 17367, 17368, 17380, 17385 Loaf Chill Truck: 17536 Head Work-up Table: 19220 Pluck Table: 19215, 19213 Cattle Paunch Table: 19278 Loin Rack: 15720 Plastic Offal Tray: 17224 S/S Boning Conveyor: 65-SSB	S/S Molds: 30000 thru 30053 S/S Loaf Pans: 30000-93 Hog Scalding Tub: 50137 Boning Tables: 2400, 3000 Sausage Stuffing Table: 2500 Sausage Hanging Truck: 15641 Cattle Head Inspection Trucks: 17040, 17401 Gambreling Table: 19258 Table: 66-VP S/S Slat Top Conveyor 66 SLT
	<u>HARTMAN SCALE COMPANY PERKASIE, PENNSYLVANIA</u> Digital Scale: DJ-320
	<u>HERCULES INCORPORATED ST. PAUL, MINNESOTA</u> "Seal-O-Matic" Carton Former/ Filler: 060-S Transfer Pump: Bock Model 900 Transfer Pump: AP25, HP25, HP25, HP50 Former Filler: 540 Fillers: 300, 400, 500 Fillers: D40, D160, DT40, D80 Bock Filler: 600 and 600B (without Agitator assy)
	<u>HANTOVER, INC.</u> KANSAS CITY, MISSOURI Liver Truck W/Drip Pan: 17107
	<u>HARKNESS FOODS, INC.</u> RHODE ISLAND "Stein" Poultry Skinning Machine III Poultry Skinning Machine Feeder: 11 Poultry Thigh-Drumstick Deboner: 147
	<u>HAULTAIN-CHAMPION COMPANY OAKLAND, CALIFORNIA</u> Belt (Food Contact): (Food King) 58-NOS, (Food King) 78-NOS, (Food King) 98 NOS, Sno-Tex, Sno-Tex Junior Belt (Fully Packaged Product): 3 ply Sno-Cone (Rough Top)
	<u>HAYES MACHINE CO.</u> MARSHALL, MICHIGAN Cartoning Machine: CM-100C-S, 515-B-...-S
	<u>HAYON MANUFACTURING AND ENGINEERING CORP.</u> FRAMINGHAM, MASSACHUSETTS Pan Greaser: 6400, 6600
	<u>HAYSEN MFG. COMPANY SHEBOYGAN, WISCONSIN</u> Packaging Machine: Econ-O-Line Horizontal Form-Fill-Seal
	<u>RUSSELL HARRINGTON CUTLERY, INC.</u> SOUTHBIDGE, MASSACHUSETTS Carcass Saw: M-59

Manufacturer or Distributor and Type and/or Model

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<u>F. C. HEIDEN, INCORPORATED MANITOWAC, WISCONSIN</u>	Liquid Smoke Spray Cabinet: 550	<u>HILL AND SON, INC BALL GROUND, GEORGIA</u>	Poultry Thigh Deboner: M-1200 M-1200-A
<u>B. HELLER &amp; COMPANY CHICAGO, ILLINOIS</u>	Pneumatic-Automatic Nozzle: Charcoal C-10 "Mercator" Liquid Dispenser: 4x80	<u>HINDS-BOCK CORP. REDMOND, WASHINGTON</u>	Conveyor: SC-... Piston Filler: SP-64, SP-128, 2P-64, 2P-128, 2P-156, 4P-08, 5P-03, 6P-02 "U" Shaped Hopper with Agitator: UHA-...
<u>HEAT &amp; CONTROL, INC. SAN FRANCISCO, CALIFORNIA</u>	Wrapping Machine: 43-L Flex-Vac Pouch Packaging Machine: 6-9-... Flex-Vac-Rotary Pouch Packaging Machine: 6-7-..., 6-10-....	<u>HI-SPEED CHECKWEIGHER CO., INC. ITHACA, NEW YORK</u>	Poultry Sizer: SS-70, SS-70-... Product Flow Diverter: MFDA... Checkweigher AA-78, AA78-..., AA78-PWP
<u>HEINZ PENNY CORPORATION EATON, OHIO</u>	Breaded Product Fryer: BPF Oil Heat Exchanger: HHXIA15 Motorized Catch Box: MCB, DPF Electric Oven: 1R Feed Conveyor: FC Flour Applicator: BB-D Wet Feeder: BB-WF	<u>HEMA QUIMPER, FRANCE</u>	Filling Machine: DM-500, DM-60-BCB, DM-120
<u>HEWITT-ROBBINS, INC. FLORENCE, KENTUCKY</u>	Batter Applicator: BB-B Transfer Conveyor: BB-C Heat Exchanger: HU, HAU Multi-Purpose Oven: MPOB-..., MPOC-..., MPO-D-..., -2L Multi-Purpose Ovens MPO-D-..., MPO-D-...-E Electric Multi-Purpose Oven: MPOC-... Char-Broil Brander: CBBA-30 Continuous Oil Filter: CF-5112 Two Zone Gas Fired Oven MPO-d-...-2Z	<u>HICKORY SPECIALTIES, INC. CROSSVILLE, TENNESSEE</u>	Belts (Food Contact) White: 67-4076 & 4080 7-4801, 7-4071, 7-4097, 22-3016, 22-3021 Tan: 67-4075 & 4078 Belts (Packaged Product Only): 7-4076
<u>HEAT SEALING EQUIPMENT COMPANY CLEVELAND, OHIO</u>	Wrapping Unit: 110 Wrapping Table w/Film Dispenser: HTP-... Vertical Primal Wrapper: VPW-50, VPW-60	<u>HEAT SEALING EQUIPMENT COMPANY CLEVELAND, OHIO</u>	Leg Holding Machine with Sterilizer: 333 Primal Wrapper: PW-36, PW-42 Wrapping Machine: 1...-..., 6...-..., 8...-..., 9...-..., Belt Sealer: 555, 560 S/S Tables: KK-1S, KS-1S
<u>OTTO L. HILGNER CO. HATFIELD, PENNSYLVANIA</u>		<u>HOBART CORPORATION TROY, OHIO</u>	Band Saw: 5212, 5216, 5514, 5514-HS, 5614DU, 5614DU-HS, 5216-D, 5614TNU, 5614TNU-HS Belt Conveyor: BC-1813 Vertical Conveyor: SC-90-56, SC-90-56A, SC-90-66 Loaf Conveyor: CB-0606 Blender: BL-20, BL-30G Food Cutter: 8141, 8181-D Grinder: 4046, 4056, 4146, 4152, 4156, 4166, 4256, 4632, 4732, 4812, 4822 Mixer: A-200-D, D-300-D, H-600-D, L-800-D, M-802-U, M-802-UG, V-1401-U, V-1401-UG, H-600-DT, D-300-DI, A-200-DT, AS-200-D, AS-200-DT, A-200-FD, A-200-FDT, AS-200-FD, AS-200-FDT
<u>ROTARY MEAT FLAKER: RF-15</u>		<u>Mixer Grinder: 4266, 4346, 4352, 4356A, 4356J</u>	Vertical Cutter/Mixer: VCM-25 US, VCM-40 US, VCM-130 US Patty Machine: PM-60, PM-60-A Rotary Meat Flaker: RF-15

Manufacturer or Distributor and Type and/or Model

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<b>Slicer:</b> 1612, 1712	<b>HOME CORPORATION</b> CHICAGO, ILLINOIS Ice Flaker (w/storage Bin): 20-E
Tenderizer: 403-U	Ice Flaker (Hanging): 30-EE
Larding Attachment: 21	Ice Makers: 10-E, 15-E
Loaf Mold: 80	
Wrapping Machine: FC, ESW	
Wrap Station: W-3	
S/S Scales: Standard 7000	<b>S. HOWES COMPANY</b> SILVER CREEK, NEW YORK Incline Screw Conveyor
Series Scales: 402, 1733-P, 1733-SS, 3000, 7000, 1500 U, 1500 vu.	Mixer: DA-...
Scales (with Separate Table or Stand): 1000, 1000S, 2000S, 1510U, 1510-2U, 1540U, 1520, 1541, 1800, 1840, 1850.	<b>HOWE-RICHARDSON SCALE COMPANY</b> CLIFTON, NEW JERSEY XL Beam Scale (w/S/S Platform & a Stand): 5400-S, 5401-S,
Counter Beam Scale: 41-1000SP, 41-1050SP	5402-S Magna-Weight Bench Scale (w/S/S Platform & a Stand): 5600-S, 5700-1-S, 5800-1-S
Spring Dial Scale: 45-1000SP, 45-1050SP	XL Dial Scale (w/S/S Platform & a Stand): 6400-S, 6401-S, 6402-S
Sing le Beam Scale:	XL Weight-O-Graph Scale (w/S/S Platform & a Stand): 7401-S, 7402-S
45-3132-HOB-SP	Magna-View, DPMV, Scale (w/S/S Platform & a Stand): 9300-1-S, 9400-1-S, 9500-1-S
Double Beam Scale:	Magna-View, SPMV, Scale: 9600-1-S, 9700-1-S, 9800-1-S
41-3132-HOB-A21-SP	Mechano-Weight Scale (w/S/S Platform & a Stand): 5700-3-S, 5800-3-S
Full Capacity Beam Scale:	
41-3132-HOB-HO3-SP	
Bone Dust Remover: ABR-1-U	<b>HOLMATIC, INC.</b> SOUTH SAN FRANCISCO, CALIFORNIA Filling Machine w/o Agitator: DF-10, DF-20
Cutter/Mixer: HCM-300, HCM-450	Agitator for Filler: DF-10, AD7-10/20
Scale Counter Spring Dial:	Packaging Machine: CM-13
HOB-15	<b>DOUGLAS HOMS CORP.</b> BELMONT, CALIFORNIA S/S Dial Scales w/Dashpots
<b>C. HOEGGER &amp; COMPANY LTD.</b> <u>SWITZERLAND</u>	(Platform with welded studs & wing nuts for easy removal): 28DS, 1000DS, 24DS, 5DA, 10DS, 20DS
Alpina Cutter: PB-50, PB-60, PB-80, PB-125, PB-200, PB-300, PB-500	Dial Scales w/Dashpots: 5DC, 10DC, 20DC, 24DC, 28DC, 2000DC
Alpine Clipping Machine: DK-1060	<b>HOOPER ENGINEERING COMPANY</b> ELMHURST, ILLINOIS VAC Packaging Machine: 503, 504, 1000, 505, 1500, 1501, 1600, 1000-B, 2500, 1000C, 1000D Vacuum Packaging Machine: 2600
Automatic Vacuum Filler and Stuffer: KF-1100	
<b>HOLLYMATIC CORP.</b> <u>PARK FOREST, ILLINOIS</u>	<b>HORIX MFG. COMPANY</b> PITTSBURGH, PENNSYLVANIA Flo Fill Filler: HB-...-DA, HF-...-DA, HA-...-DA
Conveyor: 611	
Grinder-Mixer: GMG, GMG-150, GMG-180, GMG-180A, GMG-175	
Patty Machines: Super 54, 400, 500, 500A, 580, Powerform 800, Powerform 840, 840-A, 200-U, HG-850, 2077	Auger Blucher: 80, 120, 160 Oscillating Conveyor: 100

Manufacturer or Distributor and Type and/or Model

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<u>HUNTINGTON INDUSTRIES</u> <u>BETHRAYA, PENNSYLVANIA</u> Tray Maker Machine	Ham Circumference & Carcass Length Measuring Tool: H-2622-R2 Ham Gauge Tool: G-2789-1	<u>INTERNATIONAL OFFICE APPLIANCES</u> <u>NEW YORK, NEW YORK</u> Cyclone Meat Roll Tying Machine: TS-25 "Dove" Meat Roll Tying Machine: DT-1
<u>H-WORTH, INC.</u> <u>SHEBOYGAN FALLS, WISCONSIN</u> Sausage Machine: 100	<u>INDUSTRIAL METAL PRODUCTS CO.</u> <u>INC; SAN BRUNO, CALIFORNIA</u> Vibrating Conveyor: 711	<u>INTERNATIONAL SALT COMPANY</u> <u>CLARKS SUMMIT, PENNSYLVANIA</u> Brine Tank: Wood Lixator: Sterling Brinemaker "Sterling Brinopak": IS-... Pur-O-Pak Brine Purification System: PP3000, PP6000, PP12,000 Fiberglass Polyester Brine Tank: 81-060
<u>HYCOR CORPORATION</u> <u>LAKE BLUFF, ILLINOIS</u> S/S Rotary Strainer: RSM-....	<u>INDUSTRIAL KNITTING INC.</u> <u>MONTREAL, QUEBEC, CANADA</u> Fully Automatic Netting Machine: 44 Air Operated Meat Stuffing Machine: 1616	<u>INTRALOX, INC.</u> <u>NEW ORLEANS, LOUISIANA</u> Belt (Food Contact) Plastic Open Hinge: KD-10900 Belting (Food Contact): Flat Top Intra lox CD-1 Belt (Food Contact) 1" Pitch Flush Grid: 10800
<u>HYDRO-THERMAL CORP</u> <u>MILWAUKEE, WISCONSIN</u> Wizzard Drum Opener: F (Cut Outside the Chime)	<u>INDUSTRIAL SPECIALTIES CORP.</u> <u>NIXA, MISSOURI</u> Automatic Turkey Basting Unit: 5T	<u>IOWA BEEF PROCESSORS, INC.</u> <u>DAKOTA CITY, NEBRASKA</u> Hide Stripper: D
<u>HYTROL CONVEYOR COMPANY INC.</u> <u>JONESBORO, ARKANSAS</u> Poultry Parts Conveyor: TR-78 Conveyor TA-79-G	<u>INDU-TRONICS</u> <u>GAINESVILLE, GEORGIA</u> Automatic Poultry Sizing Scale: SMS-SS1836	<u>ISLAND EQUIPMENT COMPANY</u> <u>HIALEAH, FLORIDA</u> Bone Conveyor
<u>ICORE DIV.; ACUREX CORP.</u> <u>MOUNTAIN VIEW, CALIFORNIA</u> Checkweigher-Classifier: 400 Series, 500 Series, 1200 Series, 1700W, 1700S/S, 2000W, 2000S/S Series Sorting Conveyor, Channelizer: CH	<u>INTEGRAL PROCESS SYSTEMS, INC.</u> <u>PARK FOREST, ILLINOIS</u> Cryotransfer Freezer: 18-11, 24-11, 36-11, C-...; Nitrogen Freezer: :2, :3, :4 Cheese Applicator: C-24, C-36 Sauce Applicator: S-24, S-38 Shuttle Conveyor: 618, 624, 836, 848, SC-..., SC-..., SC-..., S Cryotransfer Freezer Tunnel: XB, C (Carbon Dioxide), CK (Liquid Nitrogen) Automatic Patty Collator- Shinger: IPS-SG02 Conveyor: 2-30, C.T. CO2 Freezer: C-.....-1	<u>ITT GRINNELL VALVE COMPANY, INC.</u> <u>LANCASTER, PENNSYLVANIA</u> Diaphragm Valve: Series 4940-802-R2 Sanitary Type Diaphragm Valve: ...-4920-.... ...-4930-.... ...-4940-.... ...-4770-.... ...-4790-....
<u>IDEAL EQUIPMENT CO., LTD.</u> <u>MONTRÉAL, QUÉBEC, CANADA</u> Packaging Machine: SL-..	<u>INTERNATIONAL MARKETING</u> <u>LINCOLN, NEBRASKA</u> "Dura Life" Plastic Drums: Sealable Plastic Head and Slip-on Lid	
<u>ILLINOIS CUSTOM EQUIPMENT COMPANY</u> <u>BEDFORD PARK, ILLINOIS</u> Cap and Clip Cutter: 350-1, 350-2	<u>INDUSTRIAL DESIGN &amp; MACHINE CO.</u> <u>NORFOLK, VIRGINIA</u> Fat Measuring Tool: H-2622-R1	

Manufacturer or Distributor and Type and/or Model

- JACOBSON MACHINE WORKS, INC.  
MINNEAPOLIS, MINNESOTA  
Meat Crusher "Full Nelson"  
1-1614-B, 1-2214-B, 1-3414-B
- JAMAR CORPORATION  
ELMHURST, ILLINOIS  
S/S Stuffing Horns: S, R, L, RB  
JD-200, JD-300, JT-400
- J AND R MANUFACTURING  
MESQUITE, TEXAS  
"Oyler" Smoke Pit: SS-1, SS-2
- JABSCO PRODUCTS  
A UNIT OF ITT CORP.  
COSTA MESA, CALIFORNIA  
Sanitary Pumps: Series 15010,  
15030, 15050, 15070, 15170
- JACCARD CORPORATION  
BUFFALO, NEW YORK  
Steak Cutter (Portion-Matic):  
1070, 1070-A  
Slicer (Instant-Matic): CKS  
Tenderizer (Tender-Matic):  
CA-100, E-80, E-90, CA-101,  
CA-102, H, J, E-93  
Skinning Machines: GG-35G,  
GG-50G  
Vacuum Packaging Machine:  
VC-999-11 "Super Jumbo"  
Dicers: TA-84, TA-84S, TA-108S,  
Treif Junior  
Dicer/Slicers: Piccolo II  
DerBY, Sprint, Unimat 108,  
Unimat 108/2, Cubemat 120,  
Cubemat 144  
Injector Pokomat: P30/450,  
P8/270, P20/310,  
P14/300  
Skinning Machines: GG-35P,  
GG-35PB, GG-50A
- Hydraulic Carcass Splitting  
Saw: "Hydra-Splitter", OTT.  
Loin Dropper: 25CL  
Lung and Kidney Remover: LKE-11  
Jarvis "Buster" Band Saws:  
(Adequate sterilizing facilities  
must be provided. This  
will include a hot water hose  
with an adequate supply of  
180 F water.); H080, S760  
Sig Flaying Knife (Not accept-  
able for trimming grubs)  
Electric Reciprocating Saw: 45E  
Carcass Splitting Saw: 44  
Air Reciprocating Saw: 45E  
Individual Off-line High  
Pressure Bird Washer with  
Chlorinator: TC-100, C-100  
Carcass Band Saw w/Water Flush  
and Anti drip Device;  
Buster II (The water flush  
device does not preclude a  
suitable sterilizing system.)  
Dehider: Starcraft II  
Sheep Dehorner: 425-8  
Hydraulic Saw: 700F, 1000F  
Oil Gland Cutter: OGCC-1  
Neck Breaker: DNB-1
- DONALD S. JARVIS, INC.  
EDGEMONT, PENNSYLVANIA  
Scalder: H71-375  
"Harry-Reynolds" Chiller Vat: 160  
JC-1  
Hydraulic Hock Cutter &  
Dehorner: 25C, 26K  
Dehider: Starcraft 25-D  
Air Scribe Saw: 600F  
Air Multi-Purpose Saw: 700F  
Air Scribe & Loin Saw: 800F  
Air Saw: 900F, 1000F  
Sheep Brisket Shear: "Real Cold"  
Hog Neck Breaker: 3300 HNB  
Pneumatic Hock Cutter: 400 HC  
Hock Cutter: HC-400  
Electric Bone Saw: 400I, 4002  
Brisket Saw: 5 DM, MG-I  
Electric Dehider: DH-1, DH-2,  
DH-3, DH-4
- J. D. EQUIPMENT COMPANY  
DALLAS, TEXAS  
Cooker: CD-1, CD-2  
Dip Tank: BT-1
- JENSEN ASSOCIATES INC.  
RIVER VALE, NEW JERSEY  
Chicken Dolly  
Cutting Board: Thermo-Plastic
- JET SPRAY  
WALTHAM, MASSACHUSETTS  
Refrigerated Dispenser: TJ3

Manufacturer or Distributor and Type and/or Model

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<b>JETNET CORPORATION</b> CARNEGIE, PENNSYLVANIA	"CLASS" Coagulant Deluge Cabinet: 1050 "CLASS" Cook Cabinet: 1010 Brine Chiller Cabinet: VBC-100	<b>KARRES GMBH AND COMPANY KG.</b> STUTTGART, WEST GERMANY S/S Smokehouse: U2800/1, U2800/2, U2800/3, U2800/4, 1600
Applicator (Jettyer Netting): Hand CHL, Hand CHM, Hand CXHL, Pneumatic FF-1001-Type-CAL, Pneumatic FF-1001-Type-CXAL "Netmatic" Net Loader: S/S Net Loader: F-4000	<b>JUPITER OF G. VERITA COMPANY</b> <u>SUFFERN, NEW YORK</u> Pneumatic Dehider: HD-7	<b>KARTRIDG PAK, INC.</b> <u>DAVENPORT, IOWA</u> Packaging Machine (Chub): 40, 41, 44, 33, 34, 36, 37, 38-1, 39, 42-1, 42-2, 50, 43 KP Vacuum Bagger: 306-2, 306-3 Vacuum Deaerator: 201-1 Weiner Stripper: 302-2, 302-3 Kartridg Pak Deboner: 312-1 Meat Chiller: 312-1-C Meat Stuffing Pump: 313-1, 313-2 Compensating Cylinder: KS Deboner: 318-1, 318-2, 318-3 Continuous Any-Ray Fat Analyzer M-401
<b>J-HAWK PLASTICS</b> LEAWOOD, KANSAS	Cutting Board: Kimo Plastic	<b>HENRY B. KATZ ASSOCIATES</b> <u>SHORT HILLS, NEW JERSEY</u> Automatic Giblet Wrapping Machine: K-Wrapper
<b>JOHNSON BROTHERS MANUFACTURING,</b> <u>LTD. WINNIPEG, MANITOBA, CANADA</u>	Cattle Head Skinning Stanchion: JPH-2 Hide Puller: JP-2	<b>KEEBLER MFG. COMPANY</b> <u>CHICAGO, ILLINOIS</u> Mixer: Titan-238 (Paddle must be removed daily unless solidly welded to shaft.) Cooker: Jourdan (Equipped with S/S pipe and sanitary pump which can be readily disassembled for cleaning.) Shoulder Knife: 458 S/S Vat: 341
<b>JONES &amp; HUNT INC.</b> ORWIGSBURG, PENNSYLVANIA	Storage Tank: Plastic	<b>KEATING OF CHICAGO</b> <u>CHICAGO, ILLINOIS</u> Deep Fat Fryer w/S/S Cabinet: TS-14, -18, -20, -24 "Wimco" Oven w/S/S Interior & Exterior: 27-2 DOXSS
<b>JONES SUPERIOR MACHINE COMPANY</b> WAUKESHA, ILLINOIS	Band Saw (Packers): 19-A, 53-A, 54-A Ribbon Blender: SRB-... Traveling Table Band Saw: 200S Stationary Table Band Saw: 190S Ham Tumbler: HT-....	<b>KAI SER ALUMINUM &amp; CHEMICAL COMPANY</b> , CHICAGO, ILLINOIS Foil Crimper: HCT-802, HCT-801, HCT-803 Foil Container Closing Press: ACM-400 "Air-O-Matic" Pie Press: A-800
<b>JOY MFG. COMPANY</b> WILMINGTON, MASSACHUSETTS	Conveyor: 700-..., 700A-..., 702-..., 703-..., 704-..., 705-..., 715-....	<b>KAMFLEX CORPORATION</b> ADDISON, ILLINOIS Conveyor: 810-..., 811 S/S Conveyor: 732-..., 733-..., 734-... Boning Conveyor: 771 Walking Beam Conveyor: 781 S/S Wire Belt Conveyor: 731-... Lazy Susan Turntable: 901-... S/S Multi-Level, Packoff Turn-table/Conveyor System: 905-...
<b>JULIAN ENGINEERING COMPANY</b> CHICAGO, ILLINOIS	"CLASS" Water Spray Cabinet: 1020 "CLASS" T-Bar Product Conveyor: 1060 "CLASS" Automatic Loader: 1080 "CLASS" Belt Unloader Conveyor: 1070 "CLASS" Brine Deluge Cabinet: 10340	

Manufacturer or Distributor and Type and/or Model

KENFIELD CORPORATION MINNEAPOLIS, MINNESOTA Vacuum Sealers: C-14D, C-14DN C14E, C14EN	"Captain S" Packaging Machine: HS-...; "Captain K" Packaging Machine
KERRES GMBH & COMPANY KG WEST GERMANY S/S Smokehouse: U2800/1 U2800/2, U2800/3, U2800/4, 1600	K-M CRYOGENICS, INC. HOUSTON, TEXAS Liquid Nitrogen Freezer: CFF-....
KERRISA SWITZERLAND Belts (Food Contact): F4, F6, F10, F14, F22, F30, W6, W10, W20, W30 Belts (Packaged Product): F <sup>3</sup> , F10R, F18R, F20R, K15, L15D, L20D, W10R	KNUD SIMONSEN INDUSTRIES REXDALE, ONTARIO, CANADA Hog Head Brush: 1B/2, 2B/L Mixing Vat: 1800-E S/S Curing Vat: 523629 Continuous Smokehouse: KSI-C-...; "LASKA" Cutter: MK. -...-S K. S. I. Screw Conveyors: D4444, D4445 Liquid Smoke Applicator: KS-7500-1 Brine Chiller Unit: KSI-7500-5, BC-1R-...; Unloading Table: KSI-7500-7 Tempering Duct: KSIC-7500-2 Pre-Chill Cabinet: KSIC-7500-4 Dry Sausage Oven: DSO-G-... DSO-S-... Conveyor D-4902 Ham Boning System--consisting of the following: Conveyor: A1-1248; Conveyor: A1-1305 Ham Trim Table: A1-1312 Whole Ham Conveyor: A1-1244 Ham Feeding Conveyor: A1-1288 Vat Dumper: A1-1255 Combo Dumper: D-5559 Main Boning Conveyor: A0-454 Smokehouses: BPO-RG-., BP0-.RS.. Hog Neck Washer: KSI/SKF S.S. Pickle Injector: H-102 Electronic Fat Measuring Device: "FAT O METER" FOM
KENT COMPANY CHICAGO, ILLINOIS Freezer: Liquid	Brine Chiller Test Unit: BC-1R
KENTCO MIAMI, FLORIDA Poultry Cutter: KCC-100, KCC-200 Poultry Gizzard Peelers: Series K-... Poultry Cutter: KCC-100, KCC-200 Poultry Gizzard Peelers: Series K-... Poultry Killing Machine: Rajah	KEY EQUIPMENT COMPANY MILTON-FREEWATER, OREGON Scalper: 17A64 Air Cleaner: 2B68 Dewatering Shaker: 1411 KEYSTONE VALVE HOUSTON, TEXAS 4" Butterfly Valve: 99-S w/pipe spreader
KENTMASTER MFG. COMPANY LOS ANGELES, CALIFORNIA Hog Splitting Saw: KM-110, KM-130, KM-160 Beef Splitting Saw: KM-75, KM-151, KM-203, 200 Beef Brisket Saw: KM-153, KM-500 Hog Brisket Saw: AHB, EHB Deboning Saw: KM-650, AD Breaking Saw: 600, Colt Ham/Shoulder Marking Saw: 149, AM Combination Ham & Shoulder & Scribe Saw: AC "Pace-Setter" Brisket Saw: 500 Primal Cut Saw: APC, 77 and "Superspeed" Carcass Band Saw: Bandmaster Adequate sanitizing facilities must be provided. This will include 180 F. water. Beef Leg Cutt-Off Saw, AL Dehorner: Hydro-Clipper I Hydro-Clipper I	KILIA FLEISCHEREIMASCHINEN KIEL, WEST GERMANY "Kilia": Rapid Cutter: 2000S KLAUS INDUSTRIES MT. PLEASANT, TEXAS Oil Sac Suturer: I KLIKLOK CORPORATION REDWOOD CITY, CALIFORNIA "Captain C" Packaging Machine: HS-...; "Captain D" Packaging Machine: HS-...; "Captain G" Packaging Machine: HS-...; "Captain H" Packaging Machine: HS-....

<u>KOACH ENGINEERING, INC.</u> LOS ANGELES, CALIFORNIA Cryogenic Immersion Freezer: CIF-3..	Head Inspection Stands: 10 00 84, 10 00 86, 10 00 87, 10 00 88
<u>KOBROWSKI MACHINERY COMPANY</u> CHICAGO, ILLINOIS Presto Dicer (Beithack): A-84	Fat Receiver & Washer: 10 06 99 Hog Scalding Vats: 10 02 29, 10 02 30, 10 02 31, 10 02 35, 10 02 36
<u>KOCH SUPPLIES INC.</u> KANSAS CITY, MISSOURI (Self-Feeding) Grinder: K-56	Head Inspection & Work Truck: 10 07 00, 10 07 01 Tripe Scaler: 10 03 59, 10 03 60, 10 03 62
Cutting Table	Head Working and Trimming Table: 10 02 93
<u>K-Frame Tables:</u> (Galvanized Frame): 01-14-.., 01-20-..	Offal Truck: 10 01 05 Loin Rack Truck: 01-20-..., 01-14-.., 01-19-..
Viscera Table	Nestling Smokehouse Truck: 3292 Cattle Head Loops: 10 00 91, 10 00 93
<u>K-Frame Tables (S/S Frame):</u> : 01-27-99, 01-28-..	Head Inspection Truck: 10 02 97, 10 02 98, 10 02 99
Packaging Machine "Multivac": AG-6, AG-8, AG-80, AG-800,	Revolving Tripe Ring: 10 03 68 Hog Viscera Inspection Table: 10 00 96, 10 00 99
A-300, A-400, AB-100, M-8-.., M-8..D, M-72, R-7-.., R-5-.., R-80	Moving Top Hog Inspection Table: 10 07 02 (sanitized with 180 F. water.)
Gate Conveyor: 26 24 20 "Inject-O-Mat" Pickle Injector: 12351, 12350, 12352, 12354, 12375	Truck Smokehouses: 32 00 01, 32 00 02, 32 00 03, 32 00 45, 32-01-55, 32-01-57, S/S Curing Tanks: 01-12-..., 01-16-..
Product Packing Table: 01-17-31 Boning & Trimming Table: (Galvanized Frame): 01-14-..,, 01-20-..	Hide Pulier: 10 02 80 Koch Control Plus Weight Control: 21 40 00 "Maja" Pork Skinner: SKS350, SKJ500, VAZ500, VAZ502, VBA-505
Ham Pumping Table: (Galvanized Frame): 01-14-58	Revolving Head Wash Cabinet: 10 02 88
Ham Pumping Table (S/S Frame): 01-28-45	Primal Cut Wrapping & Bagging Station: 21 01 01
Sausage Stuffing Table: (Galvanized Frame): 01-14-..,, 01-20-..	Frey Electro-Hydraulic Stuffer: 24 53 30, 24 53 70
Sausage Stuffing Table (S/S Frame): 01-28-..	S/S Lazy Susan Tables: 26 22 50, 26 22 60, 26 22 70, 26 23 50, 26 23 60, 26 23 70, 26 28 25
Boning Table W/Back Splash: 01-17-..	"Multivac" Sealing Machines: AGW, AGV, AG-5, B-7
Utility & Wrap Table: (Galvanized Frame): 01-14-..,, 01-20-..	69
Utility & Wrap Table (S/S Frame): 01-28-..	Trimming Table: (Galvanized Frame): 01-14-..,, 01-20-..

Manufacturer or Distributor and Type and/or Model

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<u>KUHLMAN INC.</u>	<u>MENOMONEE FALLS, WISCONSIN</u>	Plastic Chain W/Fused Top: 410.., 415.., 420.., 425.., Belts; Plastic, Food Contact Chain w/Fused Tops: 410.., 415.., 420.., 425.., Plastic Belt: "Flow Top" 615.., 620..
S/S Cook Vats: 01-20.. Vacuum Ham Tumbler: 24000 S/S Boning Table: 26 28 00 "Grand Prize" Smokehouses: 32 01 42, 32 01 43, 32 01 44, 32 01 45	T. W. KUTTER, INC. <u>RANDOLPH, MASSACHUSETTS</u> Kramer-Grebe "Cut-Mix" Cutter: W/S/S Bowl: CM .., VSM... Autovac Packaging Machine: Quick Automatic, Quick Duo, Junior I, Variant II, Variant IV, Variant V, Variant ST "Pyton" Truck Dumper: 119 (to be used with trucks equipped with anti-drip devices) Angle Grinders: 197, 198 S/S Carts: CV-400, CV-600 "Tiromat" Vacuum Packaging Machine: CS-... "Fessman" S/S Smokehouse: T-3000, T-6000 S/S Smokehouse Truck: CV-ST "Fessman" Continuous Frank Unit: T-4000 Fill Clip Machine: FCA-S "Poly Clip" Packaging Machines: SF-C... Linker & Stuffer: VA, VF-325 Continuous Stuffer: VF-350 Continuous Vacuum Stuffer: VF-20, VF-16, VF-12 Metal Detector: SMD, PMB "Tiromat" Vacuum Packaging Machine: CSVAT430L (Gas Injection) Automatic Ham Filler: TWC-H3-... TWC-H3-...	L
"Palma" Grinders: KP-250, KP-300, KP-400 Ham Pump: 011227 "Koch-Farpa" Stuffer: KF-50, KF-100, KF-150 "Koch" S/S Cutter KS-20, KS-30, KS-40, KS-75, KS-125 Low Voltage Electric Carcass Stimulator: 150LV Vacuum Tumbler: 478000 Steam Cabinet: 311141 Smokehouse: KLE-... Stuffer: "KS" P6-... Automatic Chopper Mixer Emulsifier: SELO-KS FD-9 Vacuum Tumbler: 478100 Pickle Injector: "Injectomat" KR-... Chub Cutter: KLC	<u>LABELLETTE CO.</u> <u>FOREST PARK, ILLINOIS</u> Applicator: 18S	
	<u>LADISH COMPANY, TRI-CLOVER</u> <u>DIVISION, KENOSHA, WISCONSIN</u> Air Operated Valves: Series 161, 162, 171, 262, 361, 371 Pump (Sanitary): PR, PRE, PRED Tri-Flo Centrifugal Pump: C-Series, SP-Series Pressure Gauges: 54C28-X, 54C30-X Magnetic Traps: A55, A55 MP Bi-Metallic Dial Thermometer: 54-B52-X Flo-Verter: 64-172 Tri-Blender: F...MD-B..S In-line Filter: FM, --, with filtering media B, C, D & E	
	<u>LA HACIENDA MEXICAN FOODS CO.</u> <u>LUBBOCK, TEXAS</u> Semi-Automatic Taco Fryer: DSTM 480	
	<u>LAND O' FROST, INC.</u> <u>LANSING, ILLINOIS</u> Meat Vacuum Bag Packager "Pouch-Vac" 100	
	<u>LANGE LIFT COMPANY</u> <u>PENNAKEE, WISCONSIN</u> Tipster: 12440	
<u>KOPPENS MACHINEFABRIEK B.V.</u>	<u>BAKEL, HOLLAND</u> Automatic Batter & Breading Machine: EPR... Croquette Machine: CR-400 Deep Fat Fryer: BR-S Patty Machine: VM-... Pre-Dusting/Flour Machine: PRM-900	
<u>COUNTER KRUSE PACKAGING, INC.</u> <u>DOWNERS GROVE, ILLINOIS</u> "Swissvac" Vacuum & Sealing Machine: Superjumbo 900. Sealing Machine: 500, 550 Vac-Pak Machines, Transmatic 600, 610, Tandem 650 Sealing Machine: DUO-410 Plastic 615..., 620..	<u>KVP COMPANY, INC.</u> <u>SACRAMENTO, CALIFORNIA</u> Belts (Food Contact) Plastic Flat Top: 21...U, 22...U Gizzard Conveyor Belt: 11000S-U Belts (Food Contact)	

Manufacturer or Distributor and Type and/or Model

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<u>H. J. LANGEN &amp; SONS LTD.</u> <u>WESTON, ONTARIO, CANADA</u>	Carton Machine: B-I Vacuum Meat Press: H-75/S, H-95/S, H-105/S Ham Vacuum Curing and Massaging Wagon: W-90 Tumble Cure: B-120 Tumble Cure w/Vat: W-80 Can Feeder: V-86 Can Filler: V-79 Vat Dumping Device: P-82 Can Filling Machines: VP99/90, VP99/120, VP130/..., VP99/150 Ham Press: H95/SV Vacuum Tumbler/Injector R120..NI	Head Inspection Truck: HIT-.. Offal Hanging Truck: LHT-.. Offal Freezer Truck: OFT-.. Flight Top Boning Table: FBT-.. Conveyor: SKBC-..., HPC-..., SSBC-..., FBTC-..., Lazy Susan: LZSN, LZSN-A60 Head Workup Table: HWTT-S Liver Hanging Truck: LHTP Conveyor Table w/S/S Top: CPTC Truck: OCT-18 Tripe Inspection Ring: TR-11 Tripe Umbrella: UMTW Packing Table: SMPT-..., SMPA-... Meat Wash Sink: MWS-A Paunch Table: PWT-A Heat Tank: RFH Tail Low Tank: FTT Tripe Hopper: ETRH Rotary Meat Slasher: RMSL Trimming Hopper: THSU- Steam Jacketed Kettle: ERC
<u>LANNER MACHINE COMPANY</u> <u>GAINESVILLE, GEORGIA</u>	Poultry Killer: 1000 Line Devider: 3000	<u>H. D. LAUGHLIN &amp; SONS</u> FT. WORTH, TEXAS Conveyorized Boning Table & OH Bone Conveyor: SBT-..., OCB-... Inclined Screw Conveyor: SCP-T, SCP-F-L Stuffing Table: SSST Utility Table: STUT Boning Table: STBT, DSBT, DBT-2000, GBT-A Inclined Screw Conveyor: SCP-L Ham Pumping Table: HPT Paunch Truck: SSPT, CSPT Smokehouse Truck, Galvanized: SI
<u>LASAR MFG. COMPANY</u> <u>LOS ANGELES, CALIFORNIA</u>	Frozen Meat Flaker: AU-MF, CMF-G, CMF-S Grinders: A-42F, A-42HF, A-52F, A-52HF, A-56F, AA-56F, AU-42F, AU-52F, AU-56F, TCA-12, TCA-22, TCA-32, AA-66S, AA-100S, AA-160S, AA-66, AA-1100, AA-1600, FMBC-1100, FMBC-1100S Mixer: 150F, 250HF, 500HF, 250F, 1000, 1500, 2000 (Agitator to be removed daily for cleaning)	Hog Gambrelling Table: HGT Head Inspection Stand w/S/S Head Loops: HIS-.. S/S Head Flush Cabinets: FHSC-.. Galvanized Head Flush Cabinets: HFC-.. Viscera Inspection Table w/S/S Pans: VIT-.. (Sanitized with 180 F. water.)
	Band Saw: B-12F, B-14F, B-16F, SA-20F, SA-30, SA-36, SA-30F, SA-36F "Butcher Boy" Mixer: 500F Mixer-Grinder (Agitator to be removed daily for cleaning): 500/56, 500/66, 1000/66, 2000/66	<u>LE BEAU PRODUCTS INC.</u> <u>BARABOO, WISCONSIN</u> Tote Boxes Gray & Natural Color: R197A, R187A, R180A, R250A, R240A, R5688, R5693, R501, R500
	Frozen Meat Cutter: GSF-620	

- LEDER, INC.**, PITTSBURGH, PENNSYLVANIA  
 Belt (Food Contact) Rapptex:  
 E60/1 0+02 PU, E60/1 0+05 PVC,  
 E60/1 05+05 PU, E90/2 0+05 PVC,  
 E120/2 05+20 PVC, E120/2 05+10 PVC,  
 E120/2 0+05 PVC, E120/2 05+05 PVC,  
 E240/2 05+10 PVC, E360/3 05+10 PVC  
 Belt (Packaged Product Only)  
 Rapptex: E120/2 0+P1 PVC,  
 E120/2 05+P3 PVC
- LEE METAL PRODUCTS COMPANY**,  
 DIVISION OF **LEE INDUSTRIES, INC.**,  
 PHILLIPSBURG, PENNSYLVANIA  
 S/S Pressure Kettle, w/Perforated S/S Basket or  
 Plate: P.C.  
 Flush Valve: Plug  
 Cooling Pan: 5  
 S/S Kettle: A, B, C, D, CD, CWD  
 Closed Top Tank (When Fitted  
 With Sanitary Quick  
 Couplings): 70 Gal; 30 Gal.  
 Agitator, Single Motion: 5, 7,  
 8, 10  
 Agitator, Double Motion: 9M  
 S/S Jacketed Tank: U...:::  
 Agitator: SR, DR, PR, SRS, DRS,  
 PRS  
 Single Shell Gas Fired Tank:  
 PB1
- LEFFELL COMPANY**, SAN FRANCISCO, CALIFORNIA  
 Tripe Scalders: 2040-5 S/S,  
 2040-5G/S
- Sausage Stuffing Table: 7555  
 Cutting Table: 7517-8  
 Inspection Table (circular):  
 1095-3  
 Moving Top Cattle Vissera  
 Inspection Table: 1096 (sanitized  
 with 180 F. water.)  
 Belt Type Bone & Fat Conveyor:  
 6560
- Paunch Truck: 7005  
 Electro-Hydraulic Head  
 Splitter: 1023  
 Offal Truck: 7035  
 Tripe Umbrella: 2030  
 Dump Bucket: 4090-SC  
 Utility Table: 7520  
 Head Work-up, Cattle: 1020  
 Head Inspection Truck, Cattle:  
 7065, 7-65-8  
 Rod Type Conveyor: 6561  
 Pluck Trimming Table: 2070  
 Offal Carrier: 6055-1 & 3  
 Trimming & Boning Table, S/S  
 Top: 7516  
 Offal Rack: 6055-6, 8, 11, 13  
 Tripe Truck: 7031-1  
 Offal Pan & Carrier Rack: 6546  
 Vissera Table Extension: 2075-6  
 Screw Conveyor: 6550, 6550-1  
 Vissera Inspection Table  
 (Hog-Sheep): 1096-1  
 (Sanitized with 180 F.  
 water.)
- Viscera Separating Table:  
 2075-1  
 Boning Table: 1096-2  
 Product Dump and Drain Tank:  
 5024  
 Meat Wash Table: 7540  
 Beef Foot Basket for Kill Floor  
 Conveyor: 6046-2 and 6046-2S  
 Beef Foot Basket for Scalding  
 Conveyor: 6046-1  
 S/S Cooking Basket: 2050-2  
 Quarter Landing Table: 7520-19  
 Pneumatic Hoof Holder: 2060-6  
 Sheep Head Work-up Table:  
 1020-21  
 "Roll-A-Hide" Hide Puller:  
 1062A (Probe must be sanitized  
 between each carcass.)  
 Hide Puller "Ultimate 8":  
 1061-1  
 Round Bar Slide Bed Belt  
 Conveyor: 6564  
 Beef Vissera Work-up Table  
 S/Manure Dump and Paunch
- Flushing Hopper: 2075  
 Bin & Screw Conveyor: 6550-4  
 Foot Scalding Tank: 2060-10  
 Roller Bed Conveyor: 6562  
 S/S Rotating Table: 1096  
 Electric Stimulator: 4051  
 S/S Automatic Electric  
 Stimulator 4055- .  
 Cattle Head Truck: 7065-8  
 Electric Carcass Stimulator:  
 4051-LV
- LEGION UTENSIL COMPANY**, LONG ISLAND CITY, NEW YORK  
 S/S Kettle: TFN-..., TEC-...,  
 LGB-..., LEC-..., HEC-...,  
 TWE-..., LP-..., LS-...,  
 LSP-..., LT-..., TWP-...,  
 TWT-..., TWU-...,  
 Electric Fry Pan: ES-...,  
 TS-..., LGAR
- GEORGE LEISENHEIMER CO., INC.**, BROOKLYN, NEW YORK  
 S/S Shelf Truck: AST-172  
 S/S Sausage Stick Hanging  
 Truck: SHT-172  
 S/S Curving Truck: LT-172  
 S/S Tilt Type Sausage Meat  
 Truck: SAT-172  
 S/S Dump Bucket: DB-172  
 S/S Casing Flushing Table:  
 CFT-172  
 S/S Stuffing Table: ST-172  
 S/S Boning Table: TTB-172  
 S/S Cutting And Trimming Table:  
 CT-172  
 S/S Cook Baskets: CTB-172  
 S/S Folding Smokehouse Cage:  
 FC-172S  
 Galv. Folding Smokehouse Cage:  
 FC-172G  
 S/S 4 Station Smokehouse Cage:  
 NC-172G  
 S/S Smokehouse Cage: C-172S  
 Galv. Smokehouse Cage: C-172G  
 S/S Smokehouse Tray: OT-172

Manufacturer or Distributor and Type and/or Model

<u>LEWISYSTEMS, MENASHA CORP.</u> <u>WATERTOWN, WISCONSIN</u> Batch Containers: TBN-10, TBN-20, TBN-30, BCN-10, BCN-20, BCN-30	<u>LIQUI-BOX CORP.</u> <u>WORTHINGTON, OHIO</u> Liquid Filler: F, C1t, C2t, CMB
<u>LELAND-DETROIT MANUFACTURING CO.</u> <u>DETROIT, MICHIGAN</u> Mixer: 2000DA-70, H-700-DA-70, H-6000DA-70, L-2000DA-70, L-1000DA-70	<u>LIQUIPAK INTERNATIONAL, INC.</u> <u>ST. PAUL, MINNESOTA</u> Barrel Dumper: HI-...-F
<u>LETSCH CORPORATION</u> <u>SPRINGFIELD, MISSOURI</u> Tank: (Two Compartment) Atmospheric Cooking Vat S/S Tank (Portable): 400 Gals. Conveyor: Single Belt, Three Belt	<u>LIIFTEC SYSTEMS, INC.</u> <u>HOLLEY, NEW YORK</u> Dumper: HD-100
<u>LENDHOLST AND COMPANY</u> <u>TRIGE, DENMARK</u> Killing Machine: LA-12-050 Gizzard Processing Machine: LA-13-390 Chicken Scalders: CLA-12-110 Turkey Scalders: TLA-12-110 Automatic Head Remover: LA-13-130	<u>LIINDHOLST AND COMPANY</u> <u>TRIGE, DENMARK</u> Killing Machine: LA-12-050 Gizzard Processing Machine: LA-13-390 Chicken Scalders: CLA-12-110 Turkey Scalders: TLA-12-110 Automatic Head Remover: LA-13-130
<u>LENNINGTON, MISSOURI</u> Inclined Hopper Auger Conveyor: HA-50361, HA-50365 Tank Dumper: HTD-2	<u>LINDHOLST AND COMPANY</u> <u>TRIGE, DENMARK</u> Killing Machine: LA-12-050 Gizzard Processing Machine: LA-13-390 Chicken Scalders: CLA-12-110 Turkey Scalders: TLA-12-110 Automatic Head Remover: LA-13-130
Dry Ingredient Hopper: 40014 Meat Tenderizer: MT-900 S/S Dry Ingredient Mixer: 60100	Poultry Picking Machine: LA-12-270 Chicken Neck Splitter: CLA-13-330
Round Tank Dumper: RTD-1 S/S Tank: ST-40936	Turkey Neck Splitter: TLA-13-330
<u>LEWIS FOOD PROCESSING EQUIPMENT,</u> <u>INC. WELLINGTON, MISSOURI</u> Chiller Paddle Discharge, CPD-105	<u>LINKER MACHINES INC.</u> <u>NJARK, NEW JERSEY</u> Ty-Casing Sizer: 550 Ty-Peeler: 500, 670, 760, 760-C, PS760L
<u>LEWIS REFRIGERATION CO.</u> <u>WOODENVILLE, WASHINGTON</u> Freon Freezer: FF-6000 Spiral Freezers, 800 Series: ...-...-R..R.-...-L...-...-L...-...-L...-R	<u>LINKER MACHINES INC.</u> <u>NJARK, NEW JERSEY</u> Ty-Casing Sizer: 550 Ty-Peeler: 500, 670, 760, 760-C, PS760L Ty-Link Separator: LS-700, LS-850 Ty-Tilt Top Truck Attachment: 400 Ty-Linker: 122ACL, 123ACL, 140ACL
<u>LEWIS AND SONS, INC.</u> <u>CUMMING, GEORGIA</u> Breast Splitter: LSB-52 Leg Puller: LLP-80 Poultry Head Cutter: HE	<u>LITCO PRODUCTS COMPANY</u> <u>GIRARD, OHIO</u> Plastic Pallet: PDI-8372, AMP-1 Freezer Spacer (Made with EMN-TR Natural Color): PDI-FS-1
<u>LEWIS WELDING &amp; MACHINE COMPANY</u> <u>FLOWERY BRANCH, GEORGIA</u> Giblet Pump, 001	<u>TY-MF Linker:</u> 690 <u>TY-Linking Machine:</u> 90 ACL-1H

<u>M</u>	
<u>LOWRANCE FOOD PRODUCTS</u> <u>DALLAS, TEXAS</u>	<u>MACHINERY DESIGN SERVICES INC.</u> ALBANY, GEORGIA Poultry Tank Dumper & De-icer: D-100I
<u>LITTLEFORD BROS. INC.</u> FLORENCE, KENTUCKY Mixer: FM...S	<u>MAGNUSON ENGINEERS, INC.</u> SAN JOSE, CALIFORNIA Coring Machine: "CC" Hydroult Shufflo Feeder: 25B18-300, 23D.H.48-45K, 23D.H.33-45K Hytab Counter Feeder: G "Shufflo" Sausage Cutter: "Shufflo" Cutter: 21DH..U-35, 21DH65U-35R
<u>LITTLE GIANT PUMP COMPANY</u> <u>OKLAHOMA CITY, OKLAHOMA</u> Pump: Zytei-31	<u>L. P. MACHINERY LTD.</u> MONTREAL, QUEBEC, CANADA Ham Stuffer: HST- Ham Can Filler: PSF-3 Rotary Can Filler: PSF-2 Pullman Can Filler: PLF-12-22
<u>LOMBI RAVIOLI &amp; FOOD MACHINES CORP., BERGENFIELD, NEW JERSEY</u> Piston Type Ravioli Machine: RAP-6 Tube Type Ravioli Machine: R-4-6TU Dough Mixer: SSM-50	<u>LUCAS-CALIFORNIA</u> <u>HAYWARD, CALIFORNIA</u> Freezing System: DF-4
<u>LOK-RAK CORPORATION</u> <u>EAST HARTFORD, CONNECTICUT</u> Storage Rack	<u>LUMACO</u> <u>TEANECK, NEW JERSEY</u> Sanitary "Mini" Disc Valves: LUD7, LUD7-R, LUD7-MP, LUD7-RR, LUD7-MP-R, LUD7-R-MP "Butterfly" Valve: BET-MP, BET-RR
<u>LOMA ENGINEERING, LTD.</u> <u>FARNBOROUGH, ENGLAND</u> "LOMA" Metal Detector: 3S, 3F, 3S-P	<u>LUMAR ENTERPRISES, ENRG.</u> <u>MONTRAL, QUEBEC, CANADA</u> "Ideal" Meat Tenderizer: MT-M2 MT-E100
<u>LORAL-PAK CORPORATION</u> Chicago, Illinois Cartoner: 81	<u>LUTHI MACHINE &amp; ENGINEERING COMPANY</u> , GARDENA, CALIFORNIA Dicer (Not for frozen meat): G-D, GD-S-- and GD-SR
<u>LUCAS L. LORENS, INC.</u> <u>BROOKLYN, NEW YORK</u> S/S Ham Molds Pear Shape E2W-E, E2WD-E, Old Fashioned 2A-E, Oval 1B-E, BB3-E, 1BL-E, 2BA-E, 3B-E, Rectangular Dis, DIRE, 1-0E, 025-E, 02G-E, 02X-E, 2-0E, 6-0E, M-4 Round Top.	<u>LYNGGAARD SKANDINAVIA</u> <u>COPENHAGEN V, DENMARK</u> "Multi stick" Pickle Injector: 1500, 500, 1000 Multislicer: 180
<u>LOUITT FOODS, INC.</u> <u>EAST PROVIDENCE, RHODE ISLAND</u> Hy-Velair Sealer: S-3C-DA	<u>MANHEIM MANUFACTURING &amp; BELTING COMPANY</u> , MANHEIM, PENNSYLVANIA Belts (Food Contact) Mylar and Vinyl: Ribbon Type White Hycar: 3 Ply, 4 Ply White Butyl: 2 Ply, 3 Ply
<u>LOWE INDUSTRIES, INC.</u> <u>CRESTWOOD, ILLINOIS</u> CS-... CSJ-... Double Ribbon Blender: CD-...-...	<u>MANGESE STEEL FORGE COMPANY</u> <u>PHILADELPHIA, PENNSYLVANIA</u> S/S Conveyor Belt Balance Weave (Packaged Product Only): B36-20-12

Manufacturer or Distributor and Type and/or Model

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<u>MARLEN RESEARCH CORP.</u>	Tote Box Lids: 10-... Meat Lugs: 01-..., 04-..., 07-..., 11-..., 17-..., 18-... Meat Lug Lids: 02-..., 03-..., 06-..., 08-..., 15-..., 18-...
<u>OVERLAND PARK, KANSAS</u>	
Vienna Sausage Cutter & Canner:	
10	
Continuous Hydraulic Stuffer:	
519	
Frozen Meat Cuber: 619	
Frozen Meat Slicer: 625	
Delivery Belt Assembly: 725	
Food Pump: 629, 670	
Continuous Vacuumizer: 640	
Twin Piston Stuffer: 700, 770	
Meat Cuber: 620	
Food Pump Hopper: 500	
Stuffer: 600, 607	
<u>L. R. MARTINELLI</u>	
<u>SAN JOSE, CALIFORNIA</u>	
Grinder Attachment: 13	
<u>MARYLAND CUP CORP.</u>	
<u>OWINGS MILLS, MARYLAND</u>	
"Flex-E-Fill" Filling Machine:	
MR-1	
<u>MARYLAND WIRE BELTS, INC.</u>	
<u>CHURCH CREEK, MARYLAND</u>	
S/S Mesh Wire Belt:	
B-48-48-18	
<u>MASTERCRAFT INTERNATIONAL, INC.</u>	
<u>CHARLOTTE, NORTH CAROLINA</u>	
"Cartonmaster" Packaging	
Machine: 5	
<u>MATEER-BURT COMPANY</u>	
<u>WAYNE, PENNSYLVANIA</u>	
Filling Machine: BURSA,	
Mateer/CVF	
<u>MATERIALS HANDLING DIV.</u>	
<u>MIDLAND-ROSS CORPORATION</u>	
<u>CINCINNATI, OHIO</u>	
Meat Dolly: 34-... Plastic Meat Trays: 18-465, 18-467	
Tote Boxes: 09-...	
<u>MBC EXPERIMENTAL CORP.</u>	
<u>HACKENSACK, NEW JERSEY</u>	
Automatic Filling Machine: A-1 Ricotta Cheese Dispenser: A-1-F Dough Sheeter: MA-1 Cook Tank: MA-2	
Market Forge	
Everett, Massachusetts	
Tilt Skillet (Gas Fired): 1500, 1600	
Tilt Skillet (Electric): 1800, 1700	
Steam Cooker: A-1-...SS, A-1-...S with Stainless Steel Door	
Automatic Steam Cooker: MFA-1...SS, MFA-1....S with S/S Door	
S/S Tilting Skillet: 1200 Tilting Kettle: FT 10CR	

Manufacturer or Distributor and Type and/or Model

<u>MEAT MANAGEMENT, INC.</u>	Vacuum Packaging Machine: "Vacu-Fresh" Webstar Duo 42014, "Vacu-Fresh" E 42085, "Vacu-Fresh" S9DK 42087, "Vacu-Fresh" Piccalo 42009, "Vacu-Fresh" SH
TANK DUMPERS: ML-30, ML-40, DM-...	Meat Tumbler: M-...; PM450-2 Automatic Mold Release: AMR-...
Conveyor: MA-7, MA-8 Manicotti Roller: MA-6 ROUND/SQUARE RAVIOLI MACHINE: 3-100	Vacuum Extended Fall Meat Management: M-VEF-1 Meat Tempering Tank: TTS-600 Double Incline Belt Transport Conveyor: DBT Heliix Static Conveyor: HX
LASAGNA CUTTER: MLC-5	OFFAL PAN RACK TRUCK: 20043 Pan & False Bottom: 20042 CUBED MEAT CONVEYOR: 30004 SEMI-LIVE SKID: 200030 FLAT TRUCK: 20020 BEEF BONING & FABRICATING CONVEYOR: 7748 HAM PUMPING TABLE: 10119 TUB TRUCK: 20001 FLOOR RACKS: 10001, 1000 500# MEAT TUB TRUCK: 200003 600# MEAT TUB TRUCK: 200005 1000# TUB TRUCK: 200007 UTILITY TABLE: 10116 ORDER ASSEMBLY TRUCK: 200002 
<u>MC MACHINE SUPPLY ROGERS, ARKANSAS</u>	Cooker: S-5A, S-15A, S-30A, S-50A CAPPING MACHINE: Lid-O-Matic <u>MC GRAW-EDISON CO.</u> <u>PLYMOUTH MEETING, PENNSYLVANIA</u> S/S Rapid Thaw-Storage Refri- gerator: TRIS-3D-S S/S Air Blast Freezer: BFIS- 2D-S3
<u>MC GRUER, FORTIER, MYERS LTD.</u>	QUEBEC, CANADA S/S Smokehouse Trees: "Sanitree" S/S Smokehouse Cages: 2, 3 and 4 Station
<u>MC KENNA EQUIPMENT CO.</u> <u>ST. LOUIS, MISSOURI</u>	CAPPING MACHINE: Lid-O-Matic COOKER: S-5A, S-15A, S-30A, S-50A CAPPING MACHINE: Lid-O-Matic
<u>MC LAMB ENTERPRISES, INC.</u> <u>BENSON, NORTH CAROLINA</u>	"CRYSTAL TIPS" MINNESOTA CRYSTAL TIPS FLAKE ICE MACHINES: F- -S- -S- -S- -S- -S- FAS-229, FWS-149, FWS-229 "CRYSTAL TIPS" ICE STORAGE BINS: B- -S- -S- -S- -S- -S- -S- -S-
<u>M &amp; E MANUFACTURING CO., INC.</u> <u>KINGSTON, NEW YORK</u>	S/S Boning Tables: 104P, 105 S/S Tables: 100, 101, 200, 201 S/S Lug Carrier: 302 S/S Platter and Lug Racks: 300,
<u>MEAT SEAL PROCESS, INC.</u> <u>CRANFORD, NEW JERSEY</u>	GATINEAU VACUUM PACKAGING AND SEALING MACHINE: V-120, V-240
<u>MEAT SEPARATOR CORPORATION</u> <u>GAINESVILLE, GEORGIA</u>	"Yieldmaster" Separator: C "Yieldmaster" Skin Dewatering Machine: SD-2
<u>MEAT SYSTEMS, DIV. OF CARDEL SYSTEMS CORP.</u>	NEW FAIRFIELD, CONNECTICUT Meat Massager: MC-... Incline Tables: MR-..., MR-20S Pickle Injector: MI-..., MSD-... Lifter Dumper: MSL-..., MSD-... S/S Tank: ST-20 S/S Smoke Cart: SC-4 Automatic Meat Stuffer: FUT-... Vacuum Tumbler: VT-10
<u>MEAT TECHNOLOGY</u> <u>DU QUION, ILLINOIS</u>	STEAM CHAMBER: VOGEL
<u>MECHANICAL FABRICATORS, INC.</u> <u>ATLANTA, GEORGIA</u>	PORK SKIN FRYER: PSF-... OIL HOLDING TANK: OHT-... MENASHA CORPORATION SCRANTON, PENNSYLVANIA CUTTING BOARD: SANALITE
<u>MENTOR PRODUCTS, INC.</u> <u>MENTOR, OHIO</u>	HAM SLICER: HM-100

<u>MERCER TOOL CORPORATION</u> AMITYVILLE, NEW YORK Manual Bench Sausage Stuffer: Dick	Check Weighing Scales: CW-.../SS Portion Control Scales: SM-.../..., DSM-.../... Bench Dial Scales: BD/1-2P/NP-...-..., BD-ZP/NP-...-..., Bench Dial Scales w/S/S Pan (with Own Stand): BD/1-......., BD/.......	machine contacting carcass must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.) "Meijn" Disc Pickers: JM-..., JMKD-... "Meijn" Broiler Unloading Station 180: US-2 "Meijn" Poultry Scalder: SC-1 Automatic Head & Windpipe Puller: HP-2 "Meijn" Automatic Electric Waterbath Stunner: AS-2 (water level must not exceed "n" depth above screen. Screen must be in place when stunner operates.) Automatic Opening Cut Machine: "Jupiter" I/II (Surfaces of machine contacting carcass must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.) Automatic Gizzard Splitter: GS-III
<u>MERRICK SCALE MFG. CO.</u> PASSAIC, NEW JERSEY Scale - Continuous Weigh Feeder: 950		"McSmith" Neck Skin Cutter: MS-1
<u>MERRICK SCALE MFG. CO.</u> PASSAIC, NEW JERSEY Continuous Weigher (Open Style): 950		Gizzard Defatter/Washer: Dw-1 "Meyn" Automatic Pre-Stomach Machine: PS-II (Personnel must be provided to trim por- tions of digestive tract not removed by the machine and must be in addition to the auxiliary peeler.)
<u>METAL MASTERS FOOD SERVICE</u> EQUIPMENT CO., INC. SMYRNA, DELAWARE Cutting Tables: CT-.... S/S Tables w/Cutting Board Tops: CTM-..., CTM-..., SB CTE-..., CTE-..., SB		"Meyn" Automatic Vent Cutter: VC-II (Surfaces of machine contacting carcass must be sanitized with 180 F. water or solution of 20 ppm residual chlorine at point of use.) "Meyn" Reprocessing Station w/Chlorinator. S:T.-1
<u>METALS, INC.</u> ROCKY MOUNT, NORTH CAROLINA S/S Tables: M-..., M-..., SB, E-..., E-..., SB S/S Tables w/Cutting Board Tops: CTM-..., CTM-..., SB CTE-..., CTE-..., SB		"Metral" Corp. HIGHSTOWN, NEW JERSEY Scale: PS-15 Scale: PR-700 (to be used with suitable stand)
<u>METRAMATIC CORP.</u> LANDING, NEW JERSEY Check Weigher: 300 Series, 1300 Series, 1800-SS Series, "Weightec" I-1-S, "Weightec" I-1-SS, "Weightec" IV-SS, "Weightec" V-SS Check Weigher: "Weightec" LWSS., "Weightec" LWSS..., "Weightec" LWSS..		MEYER METAL CRAFT SPECIALTIES, INC. KANSAS CITY, MISSOURI Meat Pump: 120 Chub Chiller: 1-6M, 2-12M, 3-18M, 4-24M
Line Divider: LD-... Metal Detector (w/Search Head and Controls): MMD-... SS Metal Detector System (w/Conveyor, Search Head and Controls): MDC-... SS Medium Weight Checkweigher (For Packaged Product Only): MW-II, MW-III, MW-IV, MW-V		MEYN U.S.A. INC. CORNELIA, GEORGIA "Meyn" Eviscerating Machine: Apollo 72, Apollo IV, U-80, (Manual positioning of viscera for inspection necessary.) (Surfaces of

Manufacturer or Distributor and Type and/or Model

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<u>MILE HIGH EQUIPMENT CO.</u>	<u>MIXING EQUIPMENT COMPANY</u>
<u>DENVER, COLORADO</u>	<u>ROCHESTER, NEW YORK</u>
"Ice-o-Matic" Ice Machines:	Portable Mixers: UNS-A, UNS-., UND-A, UND-., UNAG-..
B-...W-SS, B-...A-SS, B-...W, B-...A	"Lightin" UNAR-.., UNAG-..
<u>MILL SUPPLIES INC.</u>	<u>JOHN MOHR &amp; SONS - HYDRAHONE DIV.</u>
<u>ORLANDO, FLORIDA</u>	<u>CHICAGO, ILLINOIS</u>
Conveyor Belt (Food Contact): X-300, X-400	Neck Cutter: Hydrahone, HPC Neck Skin Cutter: BNC Vacuum Nozzle: AVL, VL, WCL, BCL, DV, HVL, HVL-S
<u>B&amp;N MILLER, INC.</u>	<u>Vent Cleaner: VCN</u>
<u>BOSCOBELL, WISCONSIN</u>	<u>Cutter: Double Head</u>
S.S. Smokehouse B&M M500	"Hydraphone" Tendon Puller: TP-FP
<u>MILWAUKEE SEASONING LABORATORIES</u>	<u>Shrink Tunnel: HST-..</u>
<u>GERMANTOWN, WISCONSIN</u>	<u>Dri-Line Shackle: DS-1</u>
Basting Injector and Control, 100	<u>Automatic Tripper: HST-8000</u>
<u>MICRODRY CORPORATION</u>	<u>Tendon Puller: HTP</u>
<u>SAN RAMON, CALIFORNIA</u>	"Hydraphone" Turkey Hock
Bacon Precooker: BWW-1	Cutter HTHC-3000
Microwave Bacon Precooker	
MMB-1	
<u>MICROMATIC INC.</u>	<u>MOJONNIER BROTHERS COMPANY</u>
<u>SIOUX CITY, IOWA</u>	<u>CHICAGO, ILLINOIS</u>
Pork Skin Cutter	Deaerator: C-..
<u>MIDACO CORPORATION</u>	<u>MOLDED FIBREGLASS TRAY CO.</u>
<u>ELK GROVE VILLAGE, ILLINOIS</u>	<u>LINESVILLE, PENNSYLVANIA</u>
Lazy Susan Table: 1000	Food Trays: 30, , 33.
Conveyor: 500	Tote Boxes: 7:..:
Sandvik Boning Conveyor: 750	Tote Box Lids: 7:..:....
S/S Collapsible Smoke Cage:	
2600	
"Bone-A-Matic" Boning Machine:	
2800	
<u>MIDDLEBY-MARSHALL OVEN CO.</u>	<u>MOLDEX, INC.</u>
<u>MASTON GROVE, ILLINOIS</u>	<u>PUTNAM, CONNECTICUT</u>
Revolving Tray Oven: NY-....,	Polyurethane Solid Round: 1/8" thru 9/16"
KY-....	Polyurethane V Belting: "A", "B", "C" Belting:
Rack Oven: NY-..	Belts (Food Contact): Moldex Flat E, T
<u>MID-STATES ENGINEERING &amp; MANUFACTURING, INC. MILTON, IOWA</u>	<u>MOLINE COMPANY</u>
Dumping Buggy: MS100B-U	<u>DULUTH, MINNESOTA</u>
S/S Curing Vat: SCCT-....	Dough Cross Roller: MCR-..
	Dough Extruder: 10-10, 10-14
	Processing Belt Conveyor: PC-1
<u>MIDWESTERN INDUSTRIES, INC.</u>	
<u>MASSILLON, OHIO</u>	
Sifter's Model 25S, 55S	
Portable Vibrating Screening	
Equipment Model MR 605158R5	
MR...S...	

Manufacturer or Distributor and Type and/or Model

<u>MORRISON WEIGHING SYSTEMS, INC.</u> <u>MILAN, ILLINOIS</u> Infeed & Scale Conveyor: RC-101	<u>N &amp; W PACKAGING SYSTEMS, INC.</u> <u>KANSAS CITY, MISSOURI</u> Form, Fill, and Seal Packaging Machine: PF-111
<u>MORROW SYSTEMS INC.</u> <u>CINCINNATI, OHIO</u> Internal Alarm: Temperature	<u>NANTSUKE IRON WORKS COMPANY, LTD.</u> <u>OSAKA, JAPAN</u> Meat Slicer: "High Clean" NHC
<u>THE MONTAQUE COMPANY</u> <u>HAYWARD, CALIFORNIA</u> Cas Ovens: S115, S115A, S115S, S136, S236, SPI15, SPI15A, SPI15S, SPI36, SP236	<u>MORTON SALT COMPANY</u> <u>CHICAGO, ILLINOIS</u> Brinemaker: P-2, EP, EP-2, ES, FC-1015 Fluitron: QR Salt Tab Depositor: SG, G-SH Liquid Dispenser: FLOCRON, IMCO
<u>MONTICELLO INDUSTRIES</u> <u>ATLANTA, GEORGIA</u> Cutting Board: ABCO "Monti-Poly"	<u>MRM/ELCIN PACKAGING MACHINERY</u> <u>DIV. OF DOMAIN INDUSTRIES</u> <u>NEW RICHMOND, WISCONSIN</u> Filling Machine: R-50-V Filler: 68177
<u>MORCAN DESIGN, INC.</u> <u>SKOKIE, ILLINOIS</u> Automatic Product Ejector: 2721-1000 Automatic Mold Washer: 2741-500	Vacuum Cleaner: Air Vet, 1093  <u>PAUL MUELLER COMPANY</u> <u>SPRINGFIELD, MISSOURI</u> Ramsey Transfer Conveyor: #2 Boning Table Conveyor: 3-Belt Ramsey Food Cooker: #1 S/S Atmospheric Cooker: SCI Bulk Milk Cooler: RH S/S Kettles: A, AP Poultry Chill Tanks: 304-4, 304-5, 409-4, 409-5 S/S Cooler: R.C. Ice Maker (Ice Master): PIM-35H-10T, PIM-20H-5T, PIM-10H-9TSS, PIM-40-12T Freezer w/CIP System: CBF Giblet Pumping & Chiller System Freezer: PFS-60H-2515-F Poultry Carcass Chiller: MNT-.. Water Overflow Meter: WM-10-G Heat Exchanger: WRC-...HSS Continuous Belt Freezer: SMF-.. Giblet Chiller: CS-...MNT Turkey Chiller: MNT Nugget Ice Machine: NM-RA-15T
<u>MORLAND PRODUCTS, INC.</u> <u>MANCHESTER, CONNECTICUT</u> Air Operated S/S Plug Type (with sanitary type end connectors) Valve: MVXX-5, MVXX-3	<u>NATIONAL CYLINDER GAS</u> <u>KING OF PRUSSIA, PENNSYLVANIA</u> Nitrogen Freezer: (Ultra-Freeze) 2-10, (Ultra Freeze) 2-10, (Ultra-Freeze) 4-30  <u>NATIONAL INDUSTRIAL MFG.</u> <u>BURLINGAME, CALIFORNIA</u> "Nico" Broilmaster: 2500-S, 1000-L, 1200-S, 3700-S, 4900-S Grill Master Belt Grill: MP-38-35
<u>MORRIS &amp; ASSOCIATES INC.</u> <u>RALEIGH, NORTH CAROLINA</u> Salting System Freezer: PP Ice Maker (Ice Master): PIM-35H-10T, PIM-20H-5T, PIM-10H-9TSS, PIM-40-12T Freezer w/CIP System: CBF Giblet Pumping & Chiller System Freezer: PFS-60H-2515-F Poultry Carcass Chiller: MNT-.. Water Overflow Meter: WM-10-G Heat Exchanger: WRC-...HSS Continuous Belt Freezer: SMF-.. Giblet Chiller: CS-...MNT Turkey Chiller: MNT Nugget Ice Machine: NM-RA-15T	<u>NATIONAL INSTRUMENT COMPANY, INC.</u> <u>BALTIMORE, MARYLAND</u> Horizontal Storage Tank: "SHW" Stainless Steel Cooker: RCW  <u>MULLINIX PACKAGES INC.</u> <u>LOS ANGELES, CALIFORNIA</u> Sausage Packaging Machine: 810, 812

Manufacturer or Distributor and Type and/or Model

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<u>NATIONAL MANUFACTURING CO.</u> <u>WARREN, MICHIGAN</u>	Nickel Plated Pallet: -29	Freezer: Spiral (Acceptance applies to the conveyor only. Each installation must be reviewed by the Equipment Group.)
<u>NATIONAL PACKING MACHINERY</u> <u>HINGHAM, MASSACHUSETTS</u>	Cubing Machine: Stew Beefier	
<u>NEBCON MATERIAL HANDLING SYSTEMS</u> <u>OMAHA, NEBRASKA</u>	Vertical Snout Stripper: 733 S/S Offal Hanging Truck: 1910	
<u>NESTAWAY, INC.</u> <u>CLEVELAND, OHIO</u>	Wire Container "Smokrak"; ...NY/CR, ...SS Wire Container "Chirak"; ...NY/CR, ...SS	Fritz Norbury Co. Pineville, Louisiana Hand Activated Hand Wash Valve (Used with proper pressure regulator on water supply line): FN-100
<u>NESTIER CORPORATION</u> <u>CINCINNATI, OHIO</u>	Meat Lug Lids: 02-..., 03-..., 06-..., 08-..., 15-..., 18-..., Meat Lug w/Drain Holes: 18-... Bulk Containers: 22-... Bulk Container Lids: 23-... Plastic Drums: 21-... Plastic Drum Lids: 21-... Tote Boxes: 09-... Tote Box Lids: 10-... Meat Dolly: 34-... Plastic Meat Trays: 18-465, 18-467	Nordson Corporation Amherst, Ohio S/S Pump: 64B Spray Gun Assembly: A7A Air Elevator for Pump: 64B Spray Gun: NPE-2A Agitated Hooper: NPE-H3
<u>NEW BRUNSWICK INTERNATIONAL, INC.</u> <u>EDISON, NEW JERSEY</u>	Load Cell Scales (With Suitable Stand) DS-6--30, DS-60-30D.	North Star Ice Equipment Company Seattle, Washington Ice Maker: 60, 10, 20, 40 Ice Rake & Elevator System: R15/17-73 Pneumatic Ice Conveyor: PN-1-73
<u>NEW LONDON ENGINEERING COMPANY</u> <u>NEW LONDON, WISCONSIN</u>	Conveyors: 200, 2235-DB, LL-320	Northwestern Steel and Supply Co. Omaha, Nebraska Paunch Umbrella Washer: PU-74-1 Tripe Inspection Rack: TIS-74-1
<u>W. A. NICHOLS COMPANY</u> <u>KANSAS CITY, MISSOURI</u>	Sup-R-Clean Food-Vveyor; WSC12-24-12, WSC18-16-12 Gizzard Skinning Machine: 1350-..	Notum Manufacturing Company Springfield, Missouri Batter and Breading Machines: 71-A, 71-A-..; Gas Fired Oven: 363GO Fryer (Gas): NF-3410 Shaker-Sifter: NRDS-14 Drum Breeder and Batter System: NRD-14, NRDB-14 Fryer (Gas) With Storage Tank: NF-... Fryer (Electric) With Storage Tank: NFE-...-Oil Filter: "Filter King" NF-...- Infeed Transfer Conveyor: NT-...- Pack-Off Conveyor: NP-...-..
<u>NUFFERY-FREEMAN COMPANY</u> <u>HENDERSON, NORTH CAROLINA</u>		Nunnery-Freeman Company Henderson, North Carolina Grill: (Electric) Kook-Rite Cooker: S-10A, S-20A
<u>NUSS EX-IMPORTS</u> <u>WESTCHESTER, PENNSYLVANIA</u>		Nuss Ex-Imports Westchester, Pennsylvania Grill: (Turmix)

<u>N. V. GEBROEDERS NAEFF</u>	Hog Jaw Puller: 227, 249 Tongue Washer: 240 Shoulder Cutter: 406 Side Splitter: 412 Hog Stomach Opening Table: 223 Rotary Head Flush Cabinet: 689 Bone Saw: 419 Paunch Table: 681 Conveyor: 1064-A, 1064
<u>"Naepo" Cutting Boards</u>	Screw Conveyor: 1087 Boning Table: 1061-A, 1058-A
<u>O</u>	Shrink Tunnel: 1074 Dry-Off Unit: 1075 Perforated S/S Top Table: 686-A
<u>OAKES MACHINE CORPORATION</u>	Truck: 1606, 1607, 1602, 1603 1604, 1605, 1608, 1609, 1612, 1613, 1614, 1616, 1618, 1617, 1624
<u>ISLIP, NEW YORK</u>	Tongue Hook: 827B Hide Puller: 702 Dump Bucket (Bottom): 1002
<u>Continuous Mixer:</u>	Round Nose Truck, S/S: 1610 S/S Boning Table: 125, 1060
<u>HAUS SCALE CORP.</u>	S/S Utility Table: 121
<u>FLORHAM PARK, NEW JERSEY</u>	Belly Knife: 421
<u>Scales: 88..F, 88..Series</u>	Square Nose Truck, Galvanized: 161B
<u>O. H. I. CO.</u>	Square Nose Truck, S/S Body: 161I
<u>STOCKTON, CALIF.</u>	Sausage Truck: 1600-1601
Pole Dumper: PD-6E	Hog Polisher: 213, Brush Type
Blender: B2E, B3E, B5E, B15E	216
Vacuum Blender: VB2E, VB3E,	S/S Vat: 1100
VB5E, VB15E	Beef Carcass Washer: 725 Beef Head Washer: 726
Oven: SSH-110	Heart Slasher: 230A Heart Washer: 230B
Tenderizer "Rollo Massage" M-1)	Market Truck: 1044 Special Spike Hog Head Workup Conveyor: 250
126A	Tables: 122, 123, 124
Drum Dumper: DD18H	Meat Wash Sink: 202
S/S Drum Tumbler: DT18H	Chitterling Dewatering Machine: 247
Tumbler-Shaker and Loading	Dyna Jet Tripe Washer: 729
Assembly: TS-2000	S/S Fresh Meat Trees: 140, 141
Tenderizer W/Conveyor: 500	Lazy Susan: 218
Turkey Breast Tumbler: TM-5000	
<u>OLD RANCHERS CANNING CO.</u>	
<u>UPLAND, CALIFORNIA</u>	
"Pulic" Burrito Machine: 471	
<u>OLIVER PRODUCTS COMPANY</u>	
<u>GRAND RAPIDS, MICHIGAN</u>	
Wrapping Machine: 898-SF, 906, 999-NSF, 1016 RR, 906GF, 1080	
Slicer: 797S, 797SG	
Fat Wash Box: 220	
Hog Head Splitter: 228	
Automatic Hog Head Splitter: 229	
Belly Roller: 407	
Viscera Separating Table: Meat Wash Table (3 Compart- ments): 232	
Perforated Top Table: 126	
Trim Table: 2212	
Ham Skinning Saddle: 420	
<u>OMEO-BOSS COMPANY</u>	
<u>OMAHA, NEBRASKA</u>	
Bagging Table: 1076	
Landing Table: 1065	
<u>Snout Stripper:</u>	248
Hog Viscera Inspection Table: 218, 219 (Sanitized with 180 F. water.)	
<u>HOG HEAD TABLE:</u>	225
Boning Conveyor Table: 1060-A	
Tripe Inspection Rack: 713	
Meat Tumbler	
Head Flush Booth: Sheep	
Hide Puller (OMEKO-ARMOUR): 711	
Fat Conveyor: 1064-A	
Vat Dumper: 1125	
Tripe Scalders: 643	
S/S "V" Type Tripe Scalders: 642	
Paunch Table: 682	
Belly Roller: 422	
S/S Flight Table: 404	
Tripe Umbrella: 644	
Head Flush Cabinet: 688	
Head Work-up Table: 686	
Jaw Puller: 691	
2-Section Fat Box: 684	
Tongue Wash Tank: 704	
Pluck Table: 685	
Condemned Head Truck: 692	
Head Splitter: 712	
Beef Viscera Inspection Table: 670 (Sanitized with 180 F. water.)	
Fat Wash Box: 220	
Hog Head Splitter: 228	
Automatic Hog Head Splitter: 229	
Belly Roller: 407	
Viscera Separating Table: Meat Wash Table (3 Compart- ments): 232	
Perforated Top Table: 126	
Trim Table: 2212	
Ham Skinning Saddle: 420	

<p><b>P</b></p> <p>S/S Poultry Chiller Vat: 1101 Metal Slat Trucks: 1626, 1627 Table Model Cut-Off Saw: 424 Gambrel Cord Cutter: 403 Hog Hide Puller: 280 and 280-A (This is with the understanding that the puller will be installed sufficient distance from the center line of the rail to preclude contact of the carcass with the pulling mechanism and will be operated in a manner to preclude carcass contamination from falling debris and other foreign material).</p> <p>Wire Mesh Conveyor: 1085 Belt Conveyor: 1057 Ham Cut-Off Knife: 425 Bagging Hopper: 161 Liver and Lung Slasher: 242 Stationary Hog Visera Inspection Table: 222 Fat Pump: 1086 Automatic Hog Stamper: 285 Hog Scalding Tub: 205 Final Hog Wash Cabinet: 730 Hog Spray Cabinet: 738 Glycol Chiller: 1084 Electric Stimulator: 625A, 625 (Automatic), 625C Trim Bin W/Discharge Screw: 1088 Pneumatic Divert System: 1059 <u>OWENS-CORNING FIBERGLASS CORP.</u> TOLEDO, OHIO Fiberglass Storage Tanks: MAC, MDBC, <u>OWENS-ILLINOIS, INC.</u> SAN JOSE, CALIFORNIA Steam Vacuum Cappers: 46-200 Series, 46-400 Series, 58-200 Series Gas Flush Tunnel: 10-...</p>	<p><u>PACEMAKER PACKAGING CORP.</u> ASTORIA, NEW YORK Bag Loader: 502 S/S</p> <p><u>PACIFIC PACKING MACHINERY CO.</u> LOS ANGELES, CALIFORNIA Filleting Machine: VBFV</p> <p><u>PACIFIC SCIENTIFIC COMPANY</u> PORTLAND, OREGON Dryer: ITAH-1</p> <p><u>PACIFIC ULTRAVIOLET COMPANY</u> LOS ANGELES, CALIFORNIA Lamp (Westinghouse): WL-782-L30 Note: Lamp must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.</p> <p><u>PACKAGE MACHINERY COMPANY</u> EAST LONGMEADOW, MASSACHUSETTS Packaging Machine: BW-6 Wrapping Machines: 6-U, 6-UE, 6-UES, UE-6A</p> <p><u>PACKAGING AIDS CORP.</u> SAN FRANCISCO, CALIFORNIA Vacuum Sealer: 73VS Vacuum Barrier Sealer: 73VBS</p> <p><u>PACKAGING RESEARCH CORP.</u> DENVER, COLORADO Fillers: PRC-F, PRC-P, S-..., S-..., SB-..., .SB-..., 4PSB, 8PSB</p> <p><u>PACKAGING SYSTEMS/3M</u> ST. PAUL, MINNESOTA Sealing Machine (S-647 "L" Clip Applicator) 5790</p>	<p><u>PACKERS DEVELOPMENT CORP.</u> ROCHESTER, NEW HAMPSHIRE Air Operated Skinning Knife: "Padco" 1000</p> <p><u>PACKERS ENG. &amp; EQUIP. CO., INC.</u> OMAHA, NEBRASKA Neck Pins: RMB-1 FL Type Head Inspection Stand: I730 Flat Top Tables: FT-..., FT-..., FTBS-..., FTBS-...,</p> <p><u>PACKERS MACHINE AND MFG. CO.</u> TOLEDO, IOWA Tripe Washers: SS-..., GSS-... <u>PADGETT-SWANN MACHINERY COMPANY,</u> INC., TAMPA, FLORIDA Conveyor: HBC-...</p> <p><u>PALLET DEVELOPMENT, INC.</u> AMBRIDGE, PENNSYLVANIA Plastic Pallet (For Packaged Product Only): 300</p> <p>STEPHEN PAOLI MFG., CORP. ROCKFORD, ILLINOIS "Paolini" Deboning Machines: 19A, 20A, 21A, 19AF, 20AF, 21AF, 19, 20, 21</p> <p><u>PARAMOUNT PACKAGING CORP.</u> CHALFONT, PENNSYLVANIA Poultry Loading System: 1500 Pad Dispenser: 1500A</p> <p><u>PARK RUBBER COMPANY</u> LAKE ZURICH, ILLINOIS Cutting Boards: Cut-Rite, Simora 2000</p> <p><u>PARSONS AUTOMATIC SCALE COMPANY</u> BERKELEY, CALIFORNIA Macaroni Scale Scale Assembly EL-WA</p> <p><u>OXY-DRY CORP.</u> ELK GROVE, ILLINOIS Metal Detector: MI-1</p>
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Manufacturer or Distributor and Type and/or Model

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<u>PEERLESS MACHINERY CORP.</u> SIDNEY, OHIO Dough Mixer: MSS-... s/s High Speed Dough Mixer HSS-....	<u>PETERSON ENGINEERING SERVICE</u> GAINEVILLE, GEORGIA Giblet Pump: T-101, S-101 Back and Breast Splitter: GK-101
<u>PASTA-MAT, INC</u> <u>MASPETH, NEW YORK</u> Automatic Tortellini Machine: I-30-G Automatic Ravioli Machine: D-74-G	<u>THE PFAUDLER CORPORATION</u> <u>ROCHESTER, NEW YORK</u> Superjector: (Titan) CNS-70 Filling Machines: (Piston) RP-...-C-...-R.P. .... M "Glasteel" Chemstor Tanks: Vertical CV-....., Horizontal CH-....
<u>PASTEURAY COMPANY</u> <u>ST. LOUIS, MISSOURI</u> Ultraviolet Lamp (Non-Ozone): P-11-20, P-25, P-30-13, p-33, P-41, P-50, P-72	<u>PEMBERTON FOOD PROCESSING</u> <u>EQUIPMENT CO.</u> MEMPHIS, TENNESSEE Deep Fat Fryer: BR-S Hog Singer: 1926 Neck Washer: Neck-A-Matic MDM67A, JM-73A Hog Polisher: SPB-11 Spreader Conveyor: VB-800 Hydrau Separator: HS-250
Note: Lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.	<u>J.D. PEMBERTON, INC.</u> "Madison Heights, Michigan "Pemco" Hoist and Dump Cart
<u>DICK PATCH INDUSTRIES, INC.</u> <u>SAN ANTONIO, TEXAS</u> Mechanical Freezer, "High Flux" 48 Transfer Conveyor: TC-...-... Water Chiller: IC-...-...	<u>PENNSYLVANIA SCALE COMPANY</u> LEOLA, PENNSYLVANIA Fan Scales: SI-100-H-U, I-10-U, SI-10-U, 40-U, 450-U Over and Under Scales: DPS-3-U, D-S-U, D-5-RB-U, D-10-U, D-10-X-U, D-10-12-X-U, DS-3-U, DS-3X-U, D-45-U, D-45-X-U, D-12-U, D-12-B-U, D-20-U, DC-3-U, DC-8-U, DC-8-S-U, DC-10/50-U, DC-10/50-X-U S/S Scale: DPS-10-U S/S Sanitary Scale: 601-U, 625-U S/S Bench Scale: DSC-1-20
<u>PATTERSON INDUSTRIES, INC.</u> <u>EAST LIVERPOOL, OHIO</u> Double Core Mixer "Thoroblender Type A"	<u>THE PICKWICK COMPANY</u> CEDAR RAPIDS, IOWA "Spin-Pik" Poultry Pickers: JS-1B, JS-2A Poultry Scalders: SA-... Poultry Scalder: AS with "Dunkmaster": AD Eviscerating Table: ET Poultry Picker: SP Killing Tunnel: KT
<u>PATTERSON-KELLEY COMPANY, INC.</u> <u>EAST STROUDSBURG, PENNSYLVANIA</u> Twin-Shell Blender: SB, B	<u>THE PIE-MATIC CO... INC.</u> CONVERSE, TEXAS Piemaster: E-200-MPP.
Zig-Zag Blender: CSS-M Heat Exchanger: HX_12D_67_L2	<u>PETERS ELECTRONIC MACHINES, INC.</u> ROCHESTER, NEW YORK Barrel Deheader (Horizontal Cutting): 3
<u>PATTY-O-MATIC</u> <u>FARMINGDALE, NEW JERSEY</u> Patty Machine: 445 SDA, 800 SDA, 1260	<u>PETERS MACHINERY CO.</u> CHICAGO, ILLINOIS Carton Closing Machine: CCY-DL
<u>PEARCE AND COMPANY, INC.</u> <u>DANVERS, MASSACHUSETTS</u> Band Saw: HS-5M	<u>L. PIEREDER MACHINERY, LTD.</u> MONTREAL, QUEBEC, CANADA Vacuum-Stuffer: 2PS-82
	<u>WILLIAM PINSLY ASSOCIATES</u> HILLSIDE, ILLINOIS Smoking & Cooking Machine: BBQT-200

Manufacturer or Distributor and Type and/or Model

<u>J. C. PITMAN &amp; SONS, INC.</u> CONCORD, NEW HAMPSHIRE "Pitco" S/S Frytors: 18, 20, 24, 26, 34, 14 Fryer (Mastermatic) (Economy Line): 600, 700, 800 Fryer (Mastermatic) (De luxe- Line): 16-24, 18-24, 12-30, 14-24, 16-30, 18-30, 20-30, 22-30, 24-30, 14-30, 24-34 Fryer (Mastermatic) Stainless Steel): 350, MPE-60 Transfer Conveyor: TC-...-..	<u>POLLUTION CONTROL SYSTEMS</u> COON RAPIDS, MINNESOTA Stainless Steel Exchanger: 16000-141	Back Trim Conveyor: TR-200, TR-205
<u>PORTCO CORPORATION</u> VANCOUVER, WASHINGTON "To Suit" Platform Trucks: PT-24MP-1, PT-1943, PT-2448, PT-3060	<u>POWERMOUNT CORPORATION</u> PASSAIC, NEW JERSEY Egg Roll Machine	<u>PRATCO STEEL CORP.</u> BROOKLYN, NEW YORK Vacuum "Pratco-Vac" PVL,
<u>PORTEC INC.</u> INDUSTRIAL BELTING DIV. PADUCAH, KENTUCKY Belts (Food Contact) White PVC: Portec W-10	<u>PRECO STAINLESS STEEL, INC.</u> WEST PALM BEACH, FLORIDA Carcass Washer: 22-73 S/S Trolleys	<u>PRESSED &amp; WELDED PRODUCTS COMPANY</u> SOUTH SAN FRANCISCO, CALIFORNIA S/S Diaphragm Pump with Sanitary Quick Disconnects: P/W 2SFM
<u>PIZZAMATIC CORPORATION</u> SOUTH HOLLAND, ILLINOIS Sausage Depositing Head & Stuffer: S-5000 Automatic Sausage Depositor: 500-A	<u>PORTEC INC.</u> FLOWMASTER DIV. CANON CITY, COLORADO Power Turn Conveyors: S/S AAA-..., S/S AA-..., S/S A-..., S/S B-..., S/S C-..., S/S LAAA-..., S/S LAA-..., S/S LA-..., S/S LB-..., S/S LC-..., S/S LS-..., S/S S-CL-... Spiral Curve Conveyor: S/S AAA-..., SP, S/S AA-..., SP, S/S A-..., SP, S/S B-..., SP, S/S C-..., CL-..., SP Spiral Lift Conveyor: S/S AAA-..., SP-..., S/S AA-..., SP-..., S/S A-..., SP-..., S/S B-..., SP-..., S/S C-..., SP-..., S/S S/S...CL...SP-...	<u>PRESTO PRECISION PRODUCTS INC.</u> FRANKLIN SQUARE, NEW YORK Pressure Regulator: SS-SQ-12 Brine Pump: WST-A-5 Brine Agitator (Air Motor): PA-..., SPA-..., SPA-..., Brine Agitator (Electric Motor): SPET-..., PEX-..., SPEX-..., PEC-..., SPEC-..., PET-..., S/S Brine Pump: SS-316, SS-35
<u>PLASTECH DIVISION</u> PENNSYLVANIA PACIFIC CORP. WARMINSTER, PENNSYLVANIA Plastic Drum: PB-... Tank "Bulkitank": MT-..., BV-... "Bulkitank" Lid: BVL-... Bulk Liquid Container: LS 330 Bulkitail: BK-24TW	<u>PRINCE MFG. COMPANY</u> HOLLAND, MICHIGAN Ham Boning Machine: F (All product inspected for bone fragments by establish- ment after deboning operation)	<u>JACK PRINCE, INC.</u> GAINEVILLE, GEORGIA "Prince World" Poultry Deboning Machine: 1, MARK 11, MARK V Horizontal Deboner: 331
<u>PLASTIC SUPPLY &amp; FABRICATING COMPANY</u> DENVER, COLORADO Patty Mold	<u>H. K. PORTER COMPANY</u> TRENTON, NEW JERSEY Belts ((Food Contact) White & Green: Nitrile	<u>POULTRY FOODS, INC.</u> MODESTO, CALIFORNIA Transfer Hopper: 20 Conveyor: CV-2
<u>PLUS CONTAINER MACHINERY CORP.</u> WHEELING, ILLINOIS Closure Machine: CMC, 123A, 123B, 11-11-CT, CMC-E Comte Pie Press: 1100 Hooding Machine: H-1, H-11 Capping Machine: IVM Sealing Machine EFS-..., PBS-8		



Manufacturer or Distributor and Type and/or Model

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Overhead Bone Conveyor: BC-.....	Deboner: PAD-10	Ice Machines: MF400, E-..., MF700, E-..., MF400, S-..., MF700, S-..., MF900, S-..., AF325, - , AF330, - , AF430, - , AF730, - , AF840, - , Ice Cube Machines: MC40, - , MC25, - , MC30, - , MC35, - , HC4000, - , HC1200, - , AC30, - ,
Moving Top Boning Table: BT-.....	PROTEIN FOODS INC. GAINESVILLE, GEORGIA Deboning Machine: "Sepramatic" 2A	R
Dual Stuffing Horn: 12-04--	Filter: 3502	PUMPS AND PIPES INC.
Conveyor: TC-.....		RICHARDSON, TEXAS S/S Diaphragm Pump with Sanitary Quick Disconnects: P/W25FM
Wire Belt Transfer Conveyor: WC-.....		PUREX CORPORATION WILMINGTON, CALIFORNIA Freezing Board: Plastic
Pre-Cool Conveyor: PC-.....		PURITAN EQUIPMENT COMPANY OMAHA, NEBRASKA CO2 Chiller (Continuous): 12-24 Hot Water Tempering Cabinet: AM-1001
S/S Conveyor: AC-...;		Q
Oil Storage Tank: 12-18--		QUALITY FABRICATORS INC. HARRISON, ARKANSAS S/S Tank: TX 101 Belt Conveyor w/Washer: BC 101 Boning Conveyor w/Cutting Boards: SC-101 Screw Conveyor: CC-101
Continuous Oil Filter: 12-17--		R
Convection Broiler: 12-06--		QUALITY MAPLE BLOCK COMPANY NEW YORK, NEW YORK Cutting Board (Polysan): Quai San, B50-20R
Buggy Lift Dumper: BD-...		R
Screw Conveyor: SC....		R
PROCESSOMATIC, INC. WEST PALM BEACH, FLORIDA Divide: "D"		R
PROCESSOMATIC LIMITED SCARBOROUGH, ONTARIO, CANADA		R
Stacker Machine: C		R
Interleaver Machine: B		R
Patty Marker: A		R
Ground Meat Transport Conveyor: G		R
PRODUCT INC. RACINE, WISCONSIN		R
Vat Dumper: A, B, C, BT, DD		R
PRODUCTION SYSTEMS INC. DALLAS, TEXAS		R
Meat Compress (Ham Stuffer): 9-12		R
PROTECON SYSTEMS B.V. OSS HOLLAND		R
Pickle Injector: Protecon PI-..., PI-...-S		R
Meat Recovery System (Bone Press): Protecon MRS-..., MPD-...;		R
Meat Tumbler: Protecon MU-..		R
Vacuum Meat Press: Protecon VP-24-NVL		R
Tenderizer: Protecon PMT-41 Pickle Injector: Protecon PI-440		R
PROTEIN FOODS INC. GAINESVILLE, GEORGIA Deboning Machine: "Sepramatic" 2A		R
Filter: 3502		R
PUMPS AND PIPES INC.		R
RICHARDSON, TEXAS S/S Diaphragm Pump with Sanitary Quick Disconnects: P/W25FM		R
PUREX CORPORATION WILMINGTON, CALIFORNIA Freezing Board: Plastic		R
PURITAN EQUIPMENT COMPANY OMAHA, NEBRASKA CO2 Chiller (Continuous): 12-24 Hot Water Tempering Cabinet: AM-1001		R
QUALITY FABRICATORS INC. HARRISON, ARKANSAS S/S Tank: TX 101 Belt Conveyor w/Washer: BC 101 Boning Conveyor w/Cutting Boards: SC-101 Screw Conveyor: CC-101		R
QUALITY MAPLE BLOCK COMPANY NEW YORK, NEW YORK Cutting Board (Polysan): Quai San, B50-20R		R
QUEEN PRODUCTS DIV. KING SEELEY THERMOS CO. ALBERT LEA, MINNESOTA		R
Ice Machines: SF-1, SF-2, SF-3, SF-5, SF-8, SF-75, MF-3, MF-4, MF-5, MF-6		R
Flake Ice Machines w/S/S Housing: MF-3S, MF-4S, MF-5S, MF-6S		R
RAPSCO INDUSTRIES DALLAS, TEXAS Pork Skin Sizer Breaker: PSB 1872		R



Manufacturer or Distributor and Type and/or Model

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**COOKED POULTRY DEBONER (Bibun):**

15 Seydelman Grinder: CS-160  
Vemag Continuous Stuffer:  
1000-S, 1000-S-2, 2000-S,  
1000-S-3, 3000-S, 3000-S-1,  
3000-S-2, 3000-S-3  
(with stainless steel screws  
and screw holders.)  
Holac Automatic Dicer: 1, 10,  
Holette A  
Poultry Meat Strainer: SUM-420  
Deboner: SK-1  
Conti-Cooker: 60-.S., 60...N.  
Cooked Leg Deboner: RB  
Reiser Neck Skinning Machine:  
NS-2  
"Salico" Blender-Mixer: PMB-.....  
"Reiser" Skin Dewatering  
Machine: SD-2  
"Vemag" Smokehouse: HCS-2  
Shi kabob Skewer Machine: 687  
Dicer: 19 (with suitable stand)  
Dicer: "Holette" 21

**RESINA AUTOMATIC MACHINERY CO., INC., BROOKLYN, NEW YORK**

Screw Cap Machine: S...-MP

**RESINFAB CORP.**

BELTING, MICHIGAN  
Salt Dissolver: 106MC

**REXHAM CORP.**

SARASOTA, FLORIDA  
Filler: DT-NP  
Bartelt Intermittent Motion  
Packager: IM  
Packaging Machine: IMV-. . . S,  
IMR9-14SS

**REXNORD TABLE TOP CHAIN DIV.**

MILWAUKEE, WISCONSIN  
"Snap-On" Rigid Plastic: 843,  
863, 1873, 2873, 3873

**REXROTH INDUSTRIES, INC.**

LAPAZ, INDIANA  
Meat Tumbler: T-660  
Poultry Chiller: C-400  
Conveyor: 2D-500

**REYNOLDS ELECTRIC CO.**

MAYWOOD, ILLINOIS  
"Deluxe" Grinder: 712-D

R. J. REYNOLDS FOODS  
WINSTON-SALEM, NORTH CAROLINA  
Poultry Deboner: MARK IV,  
MARK V

**REYNOLDS METALS CO.**

RICHMOND, VIRGINIA  
Vertical Primal Wrapper: VW-1  
Primal Wrap: HW-1  
Reycon Closing Machine: 221A  
Belt Sealer: TC-1  
Case-Redi Wrapping Machine: W-1  
Rotary Pouch Filler: 100

**RHEON AUTOMATIC MACHINERY COMPANY**

PARAMUS, NEW JERSEY  
Encrusting Machine: 204-A,  
205-A  
"Rheon" Encrusting Machine:  
206, 207SS

J. E. RHOADS & SONS  
WILMINGTON, DELAWARE  
Right Angle Conveyor:  
JER-1702-RC

**WALTER B. RICHTER COMPANY**

WONDER LAKE, ILLINOIS  
"Rockford" Filler: A, B, C, CL

**RIETZ DIVISION BEPEX CORPORATION**

SANTA ROSA, CALIFORNIA  
Thermascrew Cookers: TL-9, 30,  
TL-12, TL-16, TL-24,  
TL-36, TL-46K, TL-46

Prebreakers: PB-15 Sanitary  
Design, PB-12-K5A3,  
PB-24-K5A3..., PB-15-K5A3,  
PB-10-K5A3.

Disintegrator: RP-Diameter-K,  
RA3-Diameter-K,  
RA2-Diameter-K,  
RA-T Diameter-K

Formulating Conveyor:  
C-18K-2222  
Vacuum Mixer Blender:  
RSV-Diameter-K

Extractor: RE-Diameter-K  
Self Feeding Pump Conveyor: C-9  
Thermascrws: TC-Diameter-K,  
TLJ-Diameter-K, TJ-.-K. ....  
Screw Loader: C-Diameter-K72  
Covered Screw Conveyor:  
C-Diameter-K32  
Uncovered Screw Conveyor:  
C-Diameter-K22  
Mixer-Blender: RS-Diameter-K. ....  
Blender w/Steam Diffusers:  
RS-Diameter-K. ....  
Grinder: MT..X.  
Sanitary Food Pump: 803D, 808D  
Belt Drainer: RBD-30

**RMF STEEL PRODUCTS COMPANY**

KANSAS CITY, MISSOURI  
Frozen Meat Conveyor: FB-100  
Vat Dumpers: 100, 110  
Belt Conveyor: 210  
Belt Roller: 200  
S/S Product Hopper: CT600  
S/S Tables: UT50, WT075,  
UT-., TS-.,  
Meat Conveyors: FMC-.,  
FFD, . . . . ., TTC,  
Meat Tub Dumpers: D-.,  
Metal Detector Conveyors:  
MDC-.,  
Meat Trucks: MV-.,  
Screw Conveyors: SC-.,  
Screw Loader: SCA-.,  
Bagger: 620  
SS Smokehouse Truck: ST-1

Manufacturer or Distributor and Type and/or Model

<u>ROYAL SUPER-ICE COMPANY</u> SAN LEANDRO, CALIFORNIA Zero-Pak	<u>RUBBERMAID COMMERCIAL PRODUCTS</u> <u>WINCHESTER, VIRGINIA</u> Food Box Lid: 3510, 3616, 3590, 3591, 3592, 3300 Food Box: 3500, 3501, 3508, 3509, 3690, 3691, 3693, 3695, 3300 Plastic Containers, Small Round, w/Lids: 2600 Series Cutting Board: 33.., 34.. Rack/Cart: 33.., 34.. Plastic Boxes w/Lids: 3500 Series, 3600 Series, 17.., Plastic Containers or Drums w/Lids: 2600 Series, Platform Truck (with removable cover): 44.., 44.., -05 Tote Box: 624 Tote Box Lid: 625 Ingredient Bin w/Lid: 36.. Series Utility Cart: 3355 Ingredient Bin w/Lid: 2600 Food Box and Lid: 3300 Food Box With or Without Lids: 33.., 35.., 36.. Series Plastic Containers With Lids: Small Round 26.. Series Cutting Boards: 33.., 34.. Series Rack Carts: 33.., 34.. Series Plastic Box w/Lid: 17.., 33... 35.., 36.. Series Plastic Containers or Drums w/Lids: 26.. Series Platform Truck: 44.., - Series Ingredient Bin w/Lid: 36.. Series Utility Cart: 3355
<u>ROYAL SUPER-ICE COMPANY</u> SAN LEANDRO, CALIFORNIA Zero-Pak	<u>RUBBERMAID APPLIED PRODUCTS, INC.</u> <u>STATESVILLE, NORTH CAROLINA</u> Plastic Box w/Lids: 1301, 1305, 1307, 1310, 1311, 1315, 1316, 1319, 1320, 1323, 1324, 1326.
<u>LOUIS A. ROSEN</u> <u>SALT LAKE CITY, UTAH</u> Liquid Freezer: R Table: AS Belt Freezer: IQF-BF-40	<u>ROBBINS &amp; MYERS, INC.</u> <u>SPRINGFIELD, OHIO</u> Moyno Pump: FF, FG, FJ, FGV
Cutter/Mixer: RS-... Patty Stacker: PS-6 Bone Chip Remover: RMF-Tresomat Chamber Vacuum Machine: HR1-20 Vacuum Tumbler Blender: VMM-..... Vacuum Packaging Machine: "SNORKEL VAC" SV 45	<u>ROBERTS MEAT PROCESSING EQUIPMENT</u> <u>NEWARK, NEW JERSEY</u> Vacuum Tumbler IPF 2200
<u>ROBERTSHAW CONTROLS COMPANY</u> <u>FT. WASHINGTON, PENNSYLVANIA</u> Level-Tel Transmitter: 156	<u>ROBERTSON COMPANY</u> <u>MARION, ILLINOIS</u> Smoke r-Cooker: BBR-79-SS
<u>A. K. ROBINS, INC.</u> <u>BALTIMORE, MARYLAND</u> Elevator Screw: 7504-17 Rotary Blancher: AK Inspection Conveyor: ST Blancher: HWB-.. S/S Destroner: DD Pasta & Rice Rinsers: RR-30-...	<u>ROBBIN &amp; HAAS</u> <u>PHILADELPHIA, PENNSYLVANIA</u> Cutting Board (Plexiglas): G-Unshrunken, W-7508
<u>ROSE METAL PRODUCTS, INC.</u> <u>SPRINGFIELD, MISSOURI</u> S/S Vat: 433 S/S Conveyors: RMP-...-WB-... RMP-...-WB-... (CO2), RMP-...- WB-EXT-... (CO2), RMP-...-FGB- ST-...; RMP-...-FGB-WT-... RMP-`2)-. FGB-ST-	Double Conveyor: RMP-...-FP-... (2)

Manufacturer or Distributor and Type and/or Model

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<u>Plastic Containers or Drums w/Lids:</u> 1212, 1213, 1220, 1221, 1225, 1226, 1231, 1232, 1244, 1245, 1249, 1250, 1251, 1255, 1256, MH-1255, Plastic Bins or Lids:	<u>Lazy Susan:</u> TT-1, TT-2 <u>Vat:</u> CV-1 <u>Vat Dumper:</u> CVD-1 <u>Sausage Dump Bucket:</u> SDB1, SDB2 <u>Pan Rack S/S or Galvanized:</u> AT-70-12-5 <u>S/S Pans:</u> 21 x 25 7/8 x 1 <u>Wash Table:</u> WT <u>S/S Tank Truck:</u> CVM <u>Cutting Table w/Top of Sana-Lite, S/S and Sana-Lite in combination:</u> G <u>Cutting Table w/Top of Sana-Lite and S/S in combination:</u> D <u>Cutting Table w/Full Sana-Lite Top:</u> A <u>Cutting Table w/S/S Top:</u> CI <u>S/S Conveyor:</u> C4790 <u>Smokehouse:</u> SH-1 <u>Grinder Parts Rack:</u> GPR-1 <u>S/S Curing Vat:</u> CV-6 <u>S/S Smokehouse Tree:</u> OECT-2 <u>Galvanized Smokehouse Tree:</u> OECT-1 <u>S/S Smokehouse Cage:</u> OET-2 <u>Smokehouse Cage:</u> SH-C <u>"n" Smokehouse Truck:</u> SH <u>Meat Tub:</u> MT-1 <u>Meat Truck:</u> T-1200 <u>Galvanized Smokehouse Cage:</u> OET-1 <u>Paunch Trucks:</u> PT-S, PT-G <u>S/S Vat Dumper:</u> EFD-S-1	<u>Hog Visceria Inspection Table:</u> Salco H.V. I.C. "Salco" Blender/Mixer: PMB-.... <u>Belt Conveyor:</u> SBC
<u>RUDOLPH FOODS DIV. OF BEATRICE FOODS CO.</u> <u>LIMA, OHIO</u> <u>Pork Rind Fryer:</u> B		<u>SAMPLA, S.A.</u> <u>BARCELONA, SPAIN</u> <u>Belts (Food Contact):</u> Alier-100, Alier-100U, Alier-200, Alier-300, Ecovit-200, Ecovit-300
<u>RUSSELL-ROANE, INC.</u> <u>ST. LOUIS, MISSOURI</u> <u>Meat Tumbler MA-...</u> <u>Liquid Smoke Spray Cabinet:</u> U-18, CA-42-1		<u>SANDOVAL MACHINE &amp; TOOL COMPANY</u> <u>SANDOVAL, ILLINOIS</u> <u>Wingette Machine</u>
<u>RUTHERFORD RESEARCH INC.</u> <u>ROSCOE, ILLINOIS</u> <u>Akra-Pak Dispenser:</u> LF-..., SF-... <u>Belts Flat Cleat (Food Contact):</u> CVM-8, DCVM-8		<u>SANDUSKY FABRICATING &amp; SALES CO.</u> <u>SANDUSKY, OHIO</u> <u>Conveyor:</u> BC-1 <u>Flight Top Table:</u> FBT-1 <u>Cutting Table:</u> BT-1, BT-2 <u>Visceria Inspection Table:</u> VT-....
<u>JOSEPH T. RYERSON &amp; SON, INC.</u> <u>CHICAGO, ILLINOIS</u> <u>Cutting Board:</u> "Ryertex"		<u>SANDVIK FOOD EQUIPMENT DIVISION</u> <u>REDMOND, WASHINGTON</u> <u>Multiple Pass Belt Freezer:</u> 600 Series, 6-....
\$		<u>SANDVIK PROCESS SYSTEMS INC.</u> <u>BILLERICA, MASSACHUSETTS</u> <u>Continuous Oil Filter System:</u> CPF-1
<u>SACK METAL WORKS, INC.</u> <u>WILMINGTON, MASSACHUSETTS</u> <u>Wire Belt Transfer Conveyor:</u> WBTC		<u>SANDVIK STEEL INC.</u> <u>FAIR LAWN, NEW JERSEY</u> <u>Freezing Conveyor</u> <u>Belt:</u> Vee-Rope <u>Chilling Conveyor:</u> Glycol
<u>Boning Conveyor:</u> BC-1 <u>Overhead Conveyor</u> <u>Casing Puller</u> <u>Frank Chiller Tank:</u> CCT-1 <u>Dump Cart:</u> DC 400, DC 600 <u>Smokehouse Truck:</u> 53, 54, 55, 56, 57, 58 <u>Conveyor:</u> IC-1, TC-1, BC-1, PC-1, OH-1, SVBC		<u>SALCO INC.</u> <u>GRANDVIEW, MISSOURI</u> <u>Chiller:</u> Super <u>S/S Mixer:</u> 10025 <u>Table:</u> SST-....

Manufacturer or Distributor and Type and/or Model

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<u>SCANDURA, INC.</u>	Cattle Head Inspection Truck:
<u>CHARLOTTE, NORTH CAROLINA</u>	XA
Belts (Food Contact)	Lazy Susan: GB
Thin Line PVC...White, Tan,	Stationary Viscera Inspection
Emerald Green...Smooth,	Table: WA
Cleated, Flanged, V-Guide...	Dump Truck: FB
COS, CBS	S/S Truck: VB
Thin Line Urethane, White, Tan,	Meat Tumbler: TU
Amber, Emerald Green...Smooth,	Ham Boning Conveyor: HBC...
Cleated, Flanged, V-Guide...	
COS, CBS	
Crescent Top Incline...White,	<u>CONRAD SCHOLTZ AG</u>
Tan, Emerald Green...COS,CBS	FEDERAL REPUBLIC OF GERMANY
Packout Conveyor: I.Q.F.	Belts (Food Contact); White
Spiral Freezer Conveyor (Double	Flexoglide Balscholt E200/2
Drum): 19977D	
Spiral Freezer Conveyor (Single	
Drum): 19977S	
<u>SCHALLER AND WEBER, INC.</u>	<u>SCHUMP SALES, INC.</u>
<u>LONG ISLAND CITY, NEW YORK</u>	<u>GREELEY, COLORADO</u>
Ham Mold: A-10	Plastic Bag Holder: 101
<u>SCHLUETER/DONTECH</u>	
<u>JANESVILLE, WISCONSIN</u>	
S/S Rotary Drum Strainer:	
RDS 12-12	
<u>JACOB SCHMIDT &amp; SONS, INC.</u>	<u>SCIENTIFIC-ATLANTA, INC.</u>
<u>HARLEYSVILLE, PENNSYLVANIA</u>	<u>ATLANTA, GEORGIA</u>
Conveyorized Cutting Table	Packaging Machine: Versapac,
Transfer Conveyor	VA-CO, RV-100
Over & Under Conveyor	
Trucks: AA, BA, CA, DA, EA, FA,	<u>SEALRIGHT COMPANY, INC.</u>
GA, KA, MA	<u>KANSAS CITY, MISSOURI</u>
Loin Truck: VA	Sealers: Vari-Pak-20, VP-5,
Paunch Truck: VA	VP-30
Offal Hanging Truck: ZA	<u>K. C. SEEFLBACH CO., INC.</u>
Smokehouse Truck: LA	<u>RHINEBECK, NEW YORK</u>
Self Truck (For Fully Packaged	Smokehouse: "Smokemix"
Product or Product on Trays);	Continuous Sausage Process:
NA, LB	C227
C-160-Car-SSBW, Universal	
C-400, C-250	
"WolfKing" Single Shaft Mixer:	
SSM-:::, Universal C-250	
"WolfKing" Twin Shaft Mixer:	
TSM-Mixer/Grinder: 1000/160,	
1000/250, 1500/250, 2000/250,	
3000/250	
Lift: L10	<u>G. A. SEEWER RONDO SALES</u>
Constant Flow Device CFD.	<u>HACKENSACK, NEW JERSEY</u>
Automatic Bone Chip Eliminator:	Dough Sheeter "Rondo" 5/4-604 A,
A/BES	5/4-603-B, SMK64, SMK63
Rota-Freezer: H-1200	Dough Sheeter "Quarto"
Filler and Capper:	10-C-800-L-001
ROT-O-MIN 3000	Dough Sheet Former TBF
Ham Glazing Tank (Heated): L.B.	
Tables: TA-C, TA-D, TA-E	

<u>SEFFELAR &amp; LOOYEN, INC.</u> HOLAND, MICHIGAN	"KS" Stuffer: P6- "Sel-o-Protecon" Pickle Injector: SP1-... SP1-..-S "Sel-o-Protecon" Bone Press: SPB-... "Sel-o" Hind Foot Brushing Machine: SHB-20 "Sel-o" Front Foot Brushing Machine: SFP-10 "Sel-o-Protecon" Meat Tumbler: SMU-... "Sel-o-Protecon" Vacuum Ham Press: SUP-20N "Sel-o-Protecon" Tenderizer PMT-40 "Sel-o-KS" Automatic Chopper Mixer Emulsifier FD-9 Pickle Injector: SPI-440	Tuffy Special 75, Grip-Tex Special Bizerba Slicer: A-301FB with S/S Acceptable Table	Belt (Food Contact): White- 175-PVC-C.O.S., White- PVC-C.B.S., Food-King I-W, 28-NOS, 58-NOS, 78-NOS, Belt (Food Contact): 98-NOS, Teftex-32, Teftex-22, Kleen- Tex 2, White-Tex-142, A-White-Tex-143, A-White- Tex-144, A-Sno-Tex-Jr, A-Sno- Tex, 29WC, Food-King Jr, Food-King-3W, A-Tuffy-90, Sno-Tex-Jr, Can-Pac, "Sani- Cleat", "PVC Cleat"
<u>SHANKLAND's SERVICE &amp; SALES, LTD.</u> BROOKFIELD, ILLINOIS	"Sel-o" Hy-Velair Sealer: S-3C-DA Automatic Wrapper: HS-1 DA	<u>THE SHULTZ CO.</u> NEW YORK, NEW YORK	S/S Tables: BT...L, DT...L, PT...L, MT...L, CT...L, MR-157 (without superstruc- ture)
<u>SHARPLES-STOKES</u> DIV. PENNWALT CORPORATION WARMINSTER, PENNSYLVANIA	"Sel-o" Super-D-Canter Centrifuge: San P5400, P-600 San, P-660 San, SAN P-5000, P-3000 San, P-3400 San, "Sel-o" Centrifuge: AS-16 S/S Tank: PF-... CF-... ST-... S/S Super Centrifuge: AS-26	<u>SHUTTLEWORTH, INC.</u> HUNTINGTON, INDIANA	Slip Torque Conveyor: S-20
<u>SHICK-TUBE VEYOR CORP.</u> KANSAS CITY, MISSOURI	Sifter (Gyro-Flex): 150 Bulk Flour System	<u>SIEGLING AMERICA, INC.</u> INGLEWOOD, NEW JERSEY	Belts (Food Contact): E3/100/U2 FDA, E8/200/V5 Belts (Food Contact): E10/M V1/V10 FDA Belts (Food Contact): E3/2 U0/U2 FDA, E2/I, U0/U2, White Transition: E5/20/V3 Transition: E8/2V5/V5, E12/2V5/V10, E18/3V5/V10 Belts (Packaged Product Only): Transition: E2/1U0/U0, E3/2U0/U0, E12/2U0/UH, E12/2U0/U0, E12/2U0/UH, E8/2U0/V20AR
<u>SENZ-A-GEL CORP.</u> NEWARK, NEW JERSEY	Ham Processing Machine: L, D	<u>D. E. SHIPP BELTING COMPANY</u> WACO, TEXAS	Belt (Packaged Product Only): Grip-Tex, Sno-Fake 143, Sani-Tex, Kleen-Tex 3, Ny-Top,
<u>SFB PLASTICS</u> BRIGHTWATERS, NEW YORK	Plastic Freezer Spacer: SFB-516	<u>S AND F SHEET METAL &amp; WELDING WORKS, INC.</u> , BRONX, NEW YORK	Incline Conveyor: PB-24-... Boning Conveyor: SB-85-... Cutting Conveyor: PB-33-... Viscera Inspection Conveyor: VC-90-535 Ham Mold Vacuuming Machine: CAUIX5
Tables: CBT, TMT, UWT, CST, SST Truck: SLTK, SHT Tanks: PKT, CBT, CKT Meat Tumbler: D-73 Conveyors: WB-1002, PB-20-... Incline Conveyor: PB-24-... Boning Conveyor: SB-85-... Cutting Conveyor: PB-33-... Viscera Inspection Conveyor: VC-90-535	Hi-Cap Veethane, Hi-Cap Roundthane, Roundthane, Veethane 1 Ply Flat Type: Poly-C Belts (Food Contact): P5, P10, F6, F10, F14, F20, F22, F30, S10, S20, S30, L20D, L20C, L20S, W-1, W6, U10, U20, U30, U60, D10, D11, K5, K15, P11, U5, U11, S21 Belts (Packaged Product Only): R10, S15, L15D, R18, R20 Belts (Food Contact): REVO C..., D..., N...		
<u>S AND G MACHINERY CO.</u> SPRINGFIELD, MISSOURI	Individual Off-Line Pressure Bird Washer with Chlorinator: TC-100, C-100		

## Manufacturer or Distributor and Type and/or Model

<u>SIMMONS ENGINEERING AND/OR INDUSTRIES</u> <u>DALLAS, GEORGIA</u>	Packing Machine (J-Pack): JPL AS- Giblet Pack Machine: J-100 AFP Giblet Pumping System: Chicken GPS	Surfaces of machine contact- ing carcasses must be sani- tized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.): AE, AE-I, AE-II
<u>Electric Stunner:</u> Power Pak 5 <u>Head Puller:</u> SHP-I <u>Poultry Stunners:</u> SF-5000, PS-5100, SF-7000, PS-7100 <u>Prescalding Conditioner:</u> PC-7000	Deboning Turkey Shackle: TDS Shackle Release: AKO-B Bird Selector (Electronic): SS Turk-E-Tie Unit: TT Giblet Chiller (Modular): PGCR "YANAGIYA" Deboner: Y-300 "YANAGIYA" Strainer: Y-1000 Chicken Scaler (2-Pass): CDFPF-3 Chicken Scaler (3-Pass): PFCS-3 Chicken Scaler (4-Pass): PFCS Turkey Scaler (2-Pass): TDFFP Turkey Scaler (3-Pass): TDGS-3 Turkey Scaler (4-Pass): TDGS-4 Turkey Giblet System: TGPs- Modified Cut-Up Bin: DBC-A Poultry Chiller: PC-48, PC-60 Discharge Elevator: RDE Conveyor Belt Splice: BC Scrubber Type Picker: PS Cut-Up Shackle: I-CUSS Turkey Evisc. Shackle: CT-ESS, CTESS Evisc. Shackle (Straight Shank): 2 Eye-SS	In-Line Giblet Chilling System: ILGPS Piston Giblet Pump: CPGP Hydro Spray Scaler: HSS Automatic On Line Stunner: AOLS Negative Air Offal System: NAOS Combination Giblet Chiller: PNCR-... Giblet Water Separator: GWS Product Conveyors: SBC Straddle and Wing Picker: CP Automatic Venting Machine: (Surfaces of machine contact- ing carcasses must be sani- tized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.): AVU-... Demand Hand Wash Valve (Hand Activated): GJHW Open Hand Wash Valve: GJOH Water Rail Installation: WR Water Drain in Hopper Assembly: WDH Pickup Funnel: PF Slide Valve Assembly: SV Hydra Sieve Assembly: HS Giblet Water Separator: SGWS Automatic Bird Unloader: RAKO Automatic Poultry Sizing System: "Chickway" CESS Outside Bird Washer: OBWD "Low Vac" Cavity Vacuum Unit: VCU Inside/Outside Final Bird Washer: IOBW Beak Picker: BF-... Automatic Opening Cut Machine: OC (Surfaces of machine contacting carcasses must be sanitized between each use
<u>Automatic Lung Machine:</u> SL-8000 <u>Automatic Oil Sac Cutter:</u> SOS-9000 (if used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or solu- tion of 20 ppm residual chlorine at point of use. Automatic Neck Cutter and Oil Sac Remover: SNCOS-1011 (if used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)	Poultry Chiller Rotary Conveyor Belt Splice: BC Scrubber Type Picker: PS Cut-Up Shackle: I-CUSS Turkey Evisc. Shackle: CT-ESS, CTESS Evisc. Shackle (Straight Shank): Rigid Eviscerating Shackle: REV Turkey Dressing Shackle: TD-SS Shackle: BDNR-312-SS, CDNR-312-SS Featherator Picker: TF-CL-4, TF-TI-4, TF-CL-8, TF-TI-8 Preflight Picker: PNP-CL- PNP-TI Hooley Giblet Wrapper: JHGW Lung Extractor: ALEP Head Cutter (Single & Double): AHC	
<u>Electric SK-4, Hydraulic SK-5</u> <u>Automatic Neck Cutter and Tail</u> <u>Remover:</u> SNCTR 1011 (if used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.) Neck/Skin Cutter: SNSC1011 Venter/Opener: SVO-1011 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)		
<u>KANSAS CITY MISSOURI</u> <u>Poultry Killer:</u> (Kil-Kleen)		

Manufacturer or Distributor and Type and/or Model

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with 180 F. water or solution of 20 ppm residual chlorine at point of use.	<u>SMITH EQUIPMENT COMPANY</u> CLIFTON, NEW JERSEY Conveyor: FQP-3643, HQP-3620, FT-1221, IFT-187, PCT-3676, FT-1849, MB-..., FC-..., FT-..., TT-..., FM-..., FI-..., BT-...
Poultry Scalding (Low Profile) LPS-...	"HAMMERLE" Vacuum Packaging Machine: VT-... Packaging Machine "Supervac": GK-... "Jet Injector" Pickle Injection Machine: PSM-... Continuous Vacuum Stuffer: RS-2000/Baby, RS-2000/Junior, RS-2000/Portionmat
Bird Unloader: 90 AKO Positive Control Poultry Chiller PCC	
Giblet Wrapping Machine: HSGW Parts Sizing Shackle: PSS Poultry Picker: D.D.P. Thigh and Drum Deboner: D&H CD-...	
Poultry Sizing System: SJSS Consisting of: Sizing Scale: 5 Shackle: S S Drop Station: SHDS Automatic Venting Machine: AVU-...	<u>SMECO INDUSTRIES INC.</u> CHICAGO, ILLINOIS Meat-Wash Table Continuous Chiller System: 1500 Meat Press: 100-F, 110-F, 120-F, 102, 2110 Opie Meat Press: 200F Belt Conveyor: 302F Conveyoized Boning Table: 1701F Bottom Dump Bucket: 426 Screw Conveyor: 365, 366 Stuffer: 107-CB, 110-L-1, 110-L-2 S/S Vat: 430-X Lazy Susan: 1710, 1711 Table: 235 S/S Tripe Umbrella: 606-X S/S Tripe Washer: 630 Injecto Feed Table Truck: 435 Fat Wash Tank: 698X S/S Tank: 110I Conveyor: 352, 362 Koshering Table: 196 Hog Visera Inspection Table: 304-F (sanitized with 180 F. water.) S/S Stationary Boning Table: 202, 204 Meat Loaf Leveler: 175F, 176-F
HARDY, CALIFORNIA Filling Machine: 400, 440 Piston Filling Machine: AS-1, F-1 Twin Piston Fillers: T-1, Dual-F, DT-1	<u>SIMPLEX FILLER COMPANY</u> HARDY, CALIFORNIA Filling Machine: 400, 440 Piston Filling Machine: AS-1, F-1 Twin Piston Fillers: T-1, Dual-F, DT-1
<u>SINGER PRODUCTS CORP.</u> SMITHVILLE, OHIO "Spiralveyor" Conveyor (S/S Frame): SC-1 "Spiralveyor" Conveyor (Galvanized Frame): SC-2 Conveyor: SSB-... SSC-..., SSB-1 SSC-Roller Conveyor: SSC-5 Powered Roller Conveyor: SSC-6	<u>SINGER PRODUCTS CORP.</u> SMITHVILLE, OHIO "Spiralveyor" Conveyor (S/S Frame): SC-1 "Spiralveyor" Conveyor (Galvanized Frame): SC-2 Conveyor: SSB-... SSC-..., SSB-1 SSC-Roller Conveyor: SSC-5 Powered Roller Conveyor: SSC-6
<u>SMALLEY MFG. COMPANY, INC.</u> CONCORD, TENNESSEE Gyro Bucket Lift: 16 Flex-It Conveyor: W-4 Slicing Machine: SS Conveyor: SD Incline Screw Conveyor: S4-... Seasoning Appliance: A SMC Tumbler: ST-...0...	<u>SMALLEY MFG. COMPANY, INC.</u> CONCORD, TENNESSEE Gyro Bucket Lift: 16 Flex-It Conveyor: W-4 Slicing Machine: SS Conveyor: SD Incline Screw Conveyor: S4-... Seasoning Appliance: A SMC Tumbler: ST-...0...

Manufacturer or Distributor and Type and/or Model

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<u>Casing Applier:</u> 1000-SM, 1000-CM	Teftex-32, Teftex-22, Kleen-Tex 2, White-Tex-142, White-Tex-143, White-Tex-144, Sno-Tex-Jr., Sno-Tex, 29-WC, Food-King Jr., Food-King-3W, Tuffy-90, 100-COS, Grey Tex, Food King I-W Poly Tan, 2 and 3 Ply Ribcleat 69, Tuffy 80-COS Special White, Tuffy 60-COS Special White, Sno-Tex Super Cleat, Poly-King 2 White, White PVC Chevron Top, Tuffy 50-CBS Special White, Tev-Tex 22, Tev-Tex 32, Tev-Tex 144, Food King 3W with Molded Cleat, Can Pac.	<u>SPIES TRADING COMPANY, INC.</u> <u>BLOOMFIELD, NEW JERSEY</u> Ham Netting Machine (Modified): 10171
<u>Mixer:</u> MRD-35, MRD-50, MRD-60 (This is with the understanding that suitable facilities will be provided to permit daily cleaning and inspection of the paddle shaft ends and the seals at both the drive and idler ends of the mixers.) Vacuum Mixer: MR-...		<u>SPRAY-DYNAMICS</u> <u>LOS ANGELES, CALIFORNIA</u> Butter Metering Pump: SD-100
<u>SMOKAROMA</u> <u>BOLEY, OKLAHOMA</u> Pressure Cooker (stainless steel lined) .CU-300-LM		<u>SQUARE CO AB</u> <u>MALMO, SWEDEN</u> Meat Former: Gigant-A, Gigant-B, Medimat-A, Medimat-B, Minimat
<u>SOLBERN CORPORATION</u> <u>FAIRFIELD, NEW JERSEY</u> Tumble Filler: PTF-D, PTF-Q Transfer Tumbler Filler: TPTF Product Spreader: PS-747 Liquid Filler: 3, LF-110		<u>A. E. STALEY MFG. COMPANY</u> <u>DECATUR, ILLINOIS</u> Automatic Cooking System: Steam Jet
<u>VINCENT S. SONDEJ</u> <u>CHICAGO, ILLINOIS</u> Multi-level Boning Conveyor: Series 17 Conveyors: Series 17A		<u>STAMP CORPORATION</u> <u>MADISON, WISCONSIN</u> "Little Badger" Cheese Cutter: 200 Cheese Cutter 400
<u>SPARKLER MANUFACTURING CO.</u> <u>CONROE, TEXAS</u> S/S Horizontal Plate Filters: 14D, 18D, 33D, 14S, 18S, 33S, 12VR, 17VR, 32VR		<u>STANDARD CASING COMPANY</u> <u>NEW YORK, NEW YORK</u> Sausage Stuffer: VOGT-Hydromat Plastic Maxi-Tainer Box: BB-1135 S/S Tub: 97', 61' 63' S/S Truck: 20', 48', 36', 18', 18-C, 9', 50', 110', 112', 114', 118', 120', 125' S/S Drums: 30, 55, 60, 100 S/S Storing & Roasting Pans: S-107A5, S-107A6, S-107A7, S-107A8, S-107A9 S/S Top Packing & Utility Table: 254 S/S Shelf Truck: 6220, 6130 S/S Ingredient Bins: PB-75, PB-150, PB-250 Cutting Board: Hygenia Poly Tubs: 35', 50', 75', 52D, 80D Poly Boxes: 1720, 1740, 1760 Meat Truck, Super Poly: 10, 37, 40, 72, 96
<u>A. J. SPARKS &amp; COMPANY</u> <u>GRAND RAPIDS, MICHIGAN</u> Belt (Package Product Only): Grip-Tex, Sno-Flake 143, Sani-Tex, Kleen-Tex-3', NY-TOP, Tuffy Special 75, Grip-Tex-Special Belt (Food Contact): White-175-PVC-C.O.S., White-175-PVC-C.B.S., Food-King I-W, 28-NOS, 78-NOS, 98-NOS, Tuffy-60-COS-Green		<u>SPENCER BOILER &amp; ENGINEERING CO.</u> <u>MILWAUKEE, WISCONSIN</u> S.S. Holding Tank: HPT-40... <u>SPENCER BOILER &amp; ENGINEERING CO.</u> <u>SOUTH GATE, CALIFORNIA</u> Heat Exchanger: SB-13

Sani-Tray; OBB 1026 Offal Racks (Galvanized); 1070, 1120	Square w/o Pump: 4-12-7/8. to 80-24./4P to 80-24./4P	Batter Mixer: B-25, ABM-... <sup>TM</sup> . Automatic Batter Control: ABC-I Dip and Chill Conveyor: DC-.... "Force-Flo" Filter: SF-6	
Plastic Tanks and Trucks: PT Casing Applier; AZ-50	Round w/ Sanitary Pump: 4-12/SP to 80-24./SP Square w/ Sanitary Pump: 4-12-7/8./4P/SP to 80-24./4P/SP	Dipping Machine: DM-2 "Speed Steak" Tenderizer: B Gas Fired Ovens: OFO- "Force-Flo" Oil Filter: SF-7 "Flip Preduster": FPD-. Breeder-Feeder: BF-800 Automatic Batter Control: ABC-I	
Silent Cutter "Tailleeres Vaill CRI-11, CRI-11 S/S Piston Stuffer EHI-..	"Calgon" Automatic Ham Pumping Scale: 463600	Oil Holding Tank Assembly: OHT-77-... Pork Skin Fryer: PS-76-.... Drum Seasoner: DD-... Infeed Conveyor: IFC-... Pork Skin Pellet Feed Hopper: PSH-76-... Ambient Cooling Conveyor: AM6-24	
<u>STANDARD CONVEYOR COMPANY</u> NORTH ST. PAUL, MINNESOTA Boning Facilities	<u>FOOD INGREDIENTS DIV.</u> PITTSBURGH, PENNSYLVANIA	Applicators: SS-77-S, SS-77-F Hot Oil Heat Exchanger: HX-... Batter Applicator: T-1-... Oil Filter: SF-... Counter Flow Oven: CFO-...-... G Fryer: Series II-G-....	
<u>STANDARD METAL PRODUCTS CO.</u> FRANKLIN PARK, ILLINOIS S/S Spiral Conveyor: SMPSC-101 Powered Turn Conveyor: 3700-C	<u>STEARNS MAGNETICS INC.</u> DIV. OF <u>MAGNETICS INTERNATIONAL</u> , INC., CUDAHY, WISCONSIN Metal Detector-Conveyor- Reject System: MPC-100-....	Drum Breeder: DB_4_E, DB_4_H Breading Machine: Series II-E-... Breading Machine: MB-1 L-4, L-5, L-6, MB-2B, MB-2F, E-... "Mini" Batter & Breadng Machine: MB-1 Breadng Machine: S-1, L-3, MC-3, MC-3A, BR-24, MC-3J Breadng Machine (w/Plastic Drum): DB-2 Breading Machine (w/s/s Drum): DB-1 Cooling Column: CC-1 Viscosity Control Machine: VC-1 Fryer: FB-20, FB-30, FD-65, FA-10 Deep Fat Fryer: FD-42S, FA-3 Pilot: FD-65S Feed Conveyor: F, FR, P, PR Feed & Pak Conveyor: S-2, MC-3, L-4, L-5	STEPHAN MACHINERY CORP. MANHASSET, NEW YORK "Combicut" Cutter: TC-..., TC-1-... Emulsifier (Microcut): MCH-D-30, MCH-D-60, MCH-D-100, Vertical Cutter/Mixer: VCM 25 US, VCM 40 US, VCM-12-US, VCM-40E-US, VCM-80E-US, VCM-130E-US
<u>STANGE COMPANY</u> CHICAGO, ILLINOIS Spray-A-Frank System: 100	<u>SAM STEIN ASSOCIATES</u> SANDUSKY, OHIO Batter & Breading Machine: S-2, L-4, L-5, L-6, MB-2B, MB-2F, E-... "Min" Batter & Breadng Machine: MB-1 Breadng Machine: S-1, L-3, MC-3, MC-3A, BR-24, MC-3J Breadng Machine (w/Plastic Drum): DB-2 Breading Machine (w/s/s Drum): DB-1 Cooling Column: CC-1 Viscosity Control Machine: VC-1 Fryer: FB-20, FB-30, FD-65, FA-10 Deep Fat Fryer: FD-42S, FA-3 Pilot: FD-65S Feed Conveyor: F, FR, P, PR Feed & Pak Conveyor: S-2, MC-3, L-4, L-5	Continuous Poultry Cooker: CPC Continuous Cooker: HZ Open Flame Broiler: OF8-1 Batter Machine: 2400 Conveyor "Roll-a-Turn": RC-...-S Round w/o Pump: 4-12. to	
<u>STAR MANUFACTURING CO.</u> ST LOUIS, MISSOURI "Star" Griddles: 254, 256, 258A Deep Fat Fryer: M-14, M-18 EM-14-DLSS	<u>STAR PACKAGING CORP.</u> COLLEGE PARK, GEORGIA "Starflex" Stretch Bagging Machine: 500-PL Saw: SP-901 Loader: SP-902 Stand: SP-903 Packaging Machine: 500APL "Starflex" Tray Sealer: STS-512	Continuous Poultry Cooker: CPC Continuous Cooker: HZ Open Flame Broiler: OF8-1 Batter Machine: 2400 Conveyor "Roll-a-Turn": RC-...-S	
<u>STAR SYSTEMS FILTRATION DIVISION</u> TIMMONSVILLE, SOUTH CAROLINA Filter Press			

<u>STEWART CLAPAT CORP.</u> <u>ZANESVILLE, OHIO</u>	Automatic Gizzard Splitting, Peeling, and Washing Machine: 3500-C-1	Hock Picker: H-1, D-1130 Hydraulic Vat Dumper: H.V.D. Semirigid Shackle Unloader: SU-1000
Spiral Conveyor: GL-APAT Vat Dumper: 1951	Giblet Pump: GP-2A, GP-3A, GP-3B Chiller: Liver Trim Chiller w/Paddle Wheel Unloader: RS-6	Straddle Picker: SP-3 S/S Drain Conveyor: DF-1 Neck Breaking Machine: NB-1, N-103, N-101, N-102, (if used prior to inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)
<u>STEWART WARNER CORP.</u> <u>CINCINNATI RUBBER DIV.</u> <u>CINCINNATI, OHIO</u>	Gib Pack: 48-9, 48-11, 48-13 Automatic Cut-Up Machines: TF-249X3F1, TF-249X3F2, TF-249X3R1, TF-249X3R2, TF-249X3	Opening Cut Machine: OC-100, OC-100A (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)
Belt (Food Contact): "Cinfine" White Cleated 102	Automatic Cut-Up Machines: TF-249X3F1, TF-249X3F2, TF-249X3R1, TF-249X3R2, TF-249X3	Eviscerating Shackle: 1000-R-1 Automatic Drawing Machine (Manual Positioning of Viscera for Inspection Necessary): ADM-1, ADM-1-A (Surfaces of machine contact- ing carcasses must be sani- tized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)
<u>STIMPSON COMPUTING SCALE CO.</u> <u>LOUISVILLE, KENTUCKY</u>	Head Puller: HP-100 Electric Stunner & Killer: AK-10	Hand Operated Hand Wash Valve: E-4
Computing Scale: 81-AS, 81-DS	Oil Sac Cutter: OSC-X1, OSC-2 (if used prior to inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)	Automatic Killing Machine: AK-11 "Stork-Gamco" Picking Machine: D-16
<u>STONE CONVEYOR, INC.</u> <u>HOBNOEY, NEW YORK</u>	Automatic Hock Cutter: H-11, H-111, HC-111, A, B Disc Type Picking Machine: D-1000	Automatic Neck Skin Cutter: NSC-2-A
Conveyor: 27D	Paddle Type Giblet Chiller: BP Belt Conveyor: BC-SS Auger Chiller: SA-8	Giblet Elevator: GE-5 Gizzard Harvest System: M-40 (Personnel must be provided to trim portions of digestive tract not removed by the machine.)
<u>JOHN E. STONEMAN, INC.</u> <u>POSEN, ILLINOIS</u>	Card Dispenser: "Danepak" Ham Cutter Conveyor: MC	Infeed Supply Belt: MB
<u>STONE PACKAGING SYSTEMS</u> <u>WAUKEEGAN, ILLINOIS</u>	"Rap-A-Mat" Packaging Machines: S-1 HCR, S-2 HCR	
<u>STORK GAMCO</u> <u>GAINESVILLE, GEORGIA</u> (FORMERLY GAINESVILLE MACHINE CO.)	Picking Shackle (Combination): Rigid-35 Turkey Picking Shackle: 300 Eviscerating Shackle (Auto): 30, 200 Picking Shackle (Combination): Rigid-35 Turkey Picking Shackle: 1005 Eviscerating Shackle: SS-5 Sizing Shackle: SS-5 Smoke Rack Rotating Paddle Chiller Poultry Sizer: WM-1 Poultry Scalders: 2-Way, SGS-1, SGS-2 Gizzard Splitter: 3500, 3500T, 3600T, 3000, 3500-SS, 3600SS, 4200SS	Refrigerated Poultry Chiller: RS-6-NH3, P-6-NH3, SA-NH3, P-5 Picker: HC-111, D-1120, CR-100, CR-100A, CR-100S, F-105, F-201, F-101 Neck Skin Cutter: NSC 1, 2, 3R, 3L

Chiller C-111	Gizzard Inspection Station With Peelers M-11-A	Gizzard Inspection Table: M-1-A Automatic Circular Drawing Machine: CDM-20 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)
Gizzard Harvester: M-40		
Gizzard Elevator: GIZ-4		
Gizzard Inspection & Trim Table: M-1	Machine: V-16. (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)	
Gizzard Tumbler Washer: GTW		
Gizzard Defatting System: VT		
Offal Vacuuming System: VT		
Picker L-2-B		
Hock Cutter: LC-1, LC-2		
Scalder: SM and DM		
Killer: B-5, B-6-A		
Picker: FP-1, D-16-GT		
"Draw-V's" Eviscerator (For frying chickens only. Manual positioning of viscera for inspection necessary): P-40		
(Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)		
Poultry Chiller: PRS-HD		
Poultry Cut-Up Machine: C-5000-A		
Poultry Stunner: CS-2.	Stunner is not to operate without the perforated grill permanently installed in such a manner that the water level is inch above the grill surface.	
ES		
Poultry Dressing Shackle: DS		
Tendon Puller: TP-1		
Foot Unloader: FU-1575-B		
Head and Trachea Puller: HT-1		
Automatic Bird Unloader: L, S		
Automatic Eviscerating Machine (Manual positioning of viscera for inspection necessary): P-24-11 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)		
Infeed Conveyor: AFB, AFF		
Final Water Changer: FWC-B		
Automatic Sizer: S-100A, SS-100A		
S.S. Bird Tumbler: BT-2		
Shackle Unloader: SU-90, SU-180		
Inside/Outside Chicken Washer CW-1		
Auger Counter Flow Poultry		
Gizzard Inspection Station With Peelers M-11-A	Gizzard Inspection Table: M-1-A Automatic Circular Drawing Machine: CDM-20 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)	
Automatic Vent and Opening Machine: V-20	(Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)	
Turkey Gizzard Harvester: M-20T		
R. HOWARD STRASBAUGH, INC.		
LONG BEACH, CALIFORNIA		
Cheese Cutter: 5AR-78H		
STRATO-RAY CO.		
MINNEAPOLIS, MINNESOTA		
Shielded U.V. Fixture (For use w/accepted WL782L-30 Lamp): SP-94-3L		
Shielded U.V. Tunnel (For use w/accepted WL782L-10, WL782L-20, and WL782L-30 Lamps): SP-91		
Ultraviolet Lamp: SRCL-30	Note: The above lamps must be used in accordance with Part 7, Para. 7.16(b) of the Meat and Poultry Inspection Manual.	
Final House Inspection Machine: BC-1		
FIM-12		
Inside Outside Final Bird Washer:		
RP-12		
Gizzard Machine: M-60		
Poultry Scalder Hood: ESH		
STRICKLER-DEMOSS MFG. CO.		
DES MOINES, IOWA		
Chitterling Cleaning Machine: 44		
Stomach Cleaning Machine: 88		

Manufacturer or Distributor and Type and/or Model

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<u>STRICKLIN COMPANY</u> <u>DALLAS, TEXAS</u>	<u>SUPERIOR PACKAGING EQUIPMENT COMPANY, CARLSTADT, NEW JERSEY</u> Automatic Cartoner: 30MP	<u>TACONIC PLASTIC, INC.</u> <u>PETERSBURG, NEW YORK</u> Belt Teflon Coated: 27-200
Mixer: 448 (S/S) Chili & Rice Cooker: 147 Screw Conveyor: 327, 468 Tama le Machine: 405 Mixer-Cooker: 553 Blender: 281, 283, 539	<u>SUPERIOR STAINLESS, INC.</u> <u>DELEVAN, WISCONSIN</u> S/S Air Operated Shut-off Valve: K67-..., K69- S/S Air Operated Divert Valve: K67-..., K67-9-..., K69-7-..., K69-9- S/S Butterfly Valve: K51 S/S Low Flow Air Valve: K80 DLFA	<u>TARAS, INCORPORATED</u> <u>CORNELIA, GEORGIA</u> Meyn Broiler Unloading Station: BU- Meyn Eviscerating Machine: Apollo 72 (Manual positioning of viscera for inspection necessary) (Surfaces of machine contacting carcasses must be sani- tized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)
<u>STRONG-SCOTT MFG. COMPANY</u> <u>MINNEAPOLIS, MINNESOTA</u> Ribbon Blender: B-IMXS Turbulizer: TCS-... Infeed Conveyor: AFB, AFF	<u>SWAN ENTERPRISES LTD.</u> <u>CHICAGO, ILLINOIS</u> Inasca-Matic Casing Sizer: I	<u>SWAN ENTERPRISES LTD.</u> <u>CLOUD, MINNESOTA</u> Oil Gland Cutter: OGC-1
<u>SUMMIT PRODUCTS COMPANY</u> <u>BRIGHTON, MICHIGAN</u> Ham Slicer: VSD--6RU	<u>SWECO, INC.</u> <u>LOS ANGELES, CALIFORNIA</u> Vibro-Separators: LS...S... SS...S..., L.S...S...CD, SS...S...CD, LS...S...PF, SS...S...PF, and SS...S...PF, US 48	<u>TAYLOR INSTRUMENTS, DIVISION OF</u> <u>SYBRON, ROCHESTER, NEW YORK</u> Liquid Level Transmitter: 300T Series
<u>SUPER PRODUCTS COMPANY</u> <u>CINCINNATI, OHIO</u> Boning Table: SSBT	<u>SYLVANIA ELECTRIC PRODUCTS, INC.</u> <u>DANVERS, MASSACHUSETTS</u> Germicidal Lamps, Non-ozone: G8T5, G15T8, G30T8 Note: Lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.	<u>TECKTON, INC.</u> <u>WALTHAM, MASSACHUSETTS</u> "Cryo-Food" Liquid Nitrogen Freezer: CF-1 Loader & Unloader for Cryo-Food Freezer: PU-CF-1 "Cryo-Food" LN2/CO2 Freezer: CF-0.5
<u>SUPERIOR FABRICATION</u> <u>FORT WORTH, TEXAS</u> Lazy Susan: LS-... Conveyor: OC-... Boning Table: BC-... Stationary Boning Table: SSSBT	<u>SSDSBT</u> Double Station Boning Table: SSHWT Head Work and Trim Table: SSHPHT Ham Pump Table: SSHFC Head Flush Cabinet: SSHFC Pluck and Gullet Trim Table: SSSPGT Revolving Head Flush Cabinet: SSRHFS	<u>SYNTRON, DIVISION OF FMC</u> <u>CORPORATION</u> <u>HOMER CITY, PENNSYLVANIA</u> Vibratory Feeder: F-TOC
Tripe Washer: SSUTW Patty Packing Table: SSPPT Stuffing Table: SSS Head Inspection Stand: SSHIS S/S Screw Conveyor: SSSC-.. Meat Pump: SSMP Tama le Machine: SSTM	<u>SYNTRON, DIVISION OF FMC</u> <u>CORPORATION</u> <u>PAWTUCKET, RHODE ISLAND</u> Cutting Boards: "Sani-Tuff" H, "Teknatop"	<u>TEE-PAK INC.</u> <u>CHICAGO, ILLINOIS</u> Casing Sizer

Manufacturer or Distributor and Type and/or Model

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<u>TELE-SONIC TRECOTT</u> LONG ISLAND CITY, NEW YORK Paramatic Sealer: 1517 Bagger: 26-MB Wrapping Machine SW-80 T.E.M. MFG. CO. <u>BLUE ISLAND, ILLINOIS</u> Conveyor: 9471	Infed Conveyor: 2000 M&H Packaging Machine (Sureflow): E.F.45-	Double Clip Machine: DCA-E
<u>THIRY-KONDOR ENGINEERING &amp; MACHINE CO.</u> BRODVIEW HEIGHTS, OHIO Sausage Cutter: 4003		E. H. TICHENER & COMPANY BINGHAMTON, NEW YORK (Poultry) Shackle: 1727 Picking Shackle: 1452, 1535 Combination Shackle: 1450 Eviscerating Shackle: 1436, 1451, 5500
<u>L. C. THOMSEN AND SONS, INC.</u> KENOSHA, WISCONSIN S/S Sanitary Centrifugal Pumps: 4, 5, 6, 8		TOKY ENTERPRISES SO. SAN FRANCISCO, CALIFORNIA Slicers: 480-H, 500, 600, 600D, 700, 500A, 600A, 700A, 2100-5, 600B, 2100A-; 2100-; Interleaver Machine: 779, 1430 Scalier/Slicer: 770, 775 Toby Dropper: 703-D Scales: 670-A, M-T, AR Beef Jerky Conveyor: 820 Conveyors: 810/815, HRA-..., MRA Slicer/Conveyor: 400 Rotary Patty Stacker: 880 Bacon Sheetter: 920 Shelling Conveyor: 3105 Collater Auto Feeder: 3150, 3151.
<u>TEXAS AMARILLO SYSTEMS CO.</u> AMARILLO, TEXAS Horizontal S/S Surge Bin: TB-I, TB-1A Boning Table: BT-1 Conveyor: FG-1, FG-4 Meat Wash Table: MW-1 Belt Conveyors: FG-1A, FG-2 Cattle Jaw Bone Puller: JP-101 S/S Shroud Pin Tank: PC-108 Edible Surge Bin: ESB-1 "Tasco" Hide Side Puller: SPH-109 Viscera Table: VT-102 Automatic Head Hold Device: AHHD-111 Hydraulic Cheek Puller: CMP-097		TIPPER TIE DIVISION RHEEM MANUFACTURING COMPANY UNION, NEW JERSEY Double Clipper: D-137B, D-187 Clippers: C-107-L, A-117-L, C-187-L, A-187-LC, F-486-L, C-200-L, F-186-L, C-186-L, C-486-L, 280L, R590, C487L, Z2105, Z2110, Z2111, Z2115, Z3110, Z3111, Z4119, Z4201, Z4135, C-186-RP, A-187C, AZ2295A, AZ2495A, AZ2590A, Z3207, Z4122, Z4124, Z4125, Z4126, Z4127, Z4128, Z2207, EN1200, EN1201 Clipper-Vac: E, C, F-A-417-LC (Tipper Tie) Unit: PR-465L Tipper Clipper: Rotomatic II, RV136D, RV136LD, RA136D, RA136LD (Press Tie) Unit
<u>THAYER SCALE/HYER INDUSTRIES INC.</u> <u>PEMBROKE MASSACHUSETTS</u> Bridge Breaker Bin Discharger: BTU- - .S.M.		TOLEDO SCALE DIV. OF RELIANCE ELECTRIC CO. COLUMBUS, OHIO Bench Scales: 1070, 2020, 2061, 2071, 2081, 2091, 2072, 2082, 1071, 1072, all w/S/S platform and a stand Bench Artery Pump Scale: 2052 w/S/S platform and a stand Portable Scales: 2120, 2181, 2481, 2881, 2182, 2822, 2084, 2184, 2086, 2186, 2886, all w/S/S platform and a stand Net Weight Scale: 3011, 3012, 3021, 3031, all w/S/S platform and a stand
<u> THERMALJET LTD.</u> <u>DIVISION GROW GROUP INC.</u> LOUISVILLE, KENTUCKY Thermaljet Cooker: 1000 A		TOKAI RUBBER INDUSTRIES, LTD. LOS ANGELES, CALIFORNIA Belt (Food Contact): "Vinystar"
<u>THERMODYNAMICS CORPORATION</u> <u>BROKEN ARROW, OKLAHOMA</u> Pallets (Plastic): TR-048040-M, TR-048040-MS		
<u>TEC, INC.</u> <u>POSEN, ILLINOIS</u> Vacuum Packaging Machine: CB-R TEC-1001		

TON-TEX CORPORATION

Pan Scale: 3111, 3180, 3700,  
3710, 3720, all w/S/S Platform  
and a stand  
Beam Scale: 4180 w/S/S Platform  
and a stand  
Pre-Pack Scales: 8001, 8300,  
8301  
Checkweigh Scale: 9459, 9460,  
9463  
Combination Bench Scale: 9869  
w/S/S platform and a stand  
Micro-Scale: 3165  
Micro-Scale, w/S/S Platter  
Cover: 3185  
Food Choppers: 5324-S, 5460-S,  
5522-S  
Slicer: 5410A-DA, 5402-DA,  
5405-DA, 5406-DA  
Hanging Scale: 2110DA  
Saws: 5201-DA, 5206-DA,  
5207-DA, 5208-DA, 5300-DA,  
5301-DA, 5302-DA  
Wrapping Machine: 30, 32, 640  
Micro Scales S.S. Platter w/  
Molded Plastic Housing:  
3165, 3185  
Bench/Portable Scale: 2085  
S/S Bench/Portable Scale:  
1985

TOMCO EQUIPMENT COMPANY  
LOGANVILLE, GEORGIA  
Snow Applicator T/B Applicator:

<sup>6</sup>  
CO<sub>2</sub> Snow Applicators: 6 . . . ,  
6A . . . , 6B . . . , 6B  
CO<sub>2</sub> Snowing Hoods: K-503 . . .  
Wall Mounted CO<sub>2</sub> Snowing Hoods  
w/Exhaust System: 504  
CO<sub>2</sub> Snowing Horn (For demon-  
stration purposes only--ade-  
quate ventilation must be  
provided): 5  
Dry Ice Extruder: DE-79-RB

TONSION BALANCE COMPANY  
CLIFTON, NEW JERSEY  
Table Scale: TO-SS

TOTE SYSTEMS  
BEATRICE, NEBRASKA  
Tote Bins, Dry Products Only:  
311501  
Tilt for Tote Bins: SHGA

TOWNSEND ENGINEERING COMPANY  
DES MOINES, IOWA  
Belly Skinner: 800, 800-S, 900  
Membrane Skinner: 66-A

Peeler: Ranger-Apollo, Ranger-  
Callisto  
Frank-A-Matic Machines: DB-1  
DB-2, DB-3, DB-4, DB-4A, DB-6A  
Utility Pork Skinner: 400, 500  
Ham Fatter Attachment: 12  
Ham Skinner & Fatter: 412  
Ham Shank Skinner: 400-S  
Butt Fatter Attachment: 22, 23  
Butt Skinner & Fatter: 422  
Pork Cut Skinner: 35-A  
Ham Fatter Attachment: 46-A  
Liver Loaf Fat Attachment: 38-A  
Continuous Jowl Slasher/Skinner  
w/Sanitizing System: 914/21  
Sterilizing Hood Attachment: 20  
Liver Loaf Attachment For Model  
800 & 814 Bacon Skinner: 16S,  
16D  
Turnover Attachment for Model  
800 Bacon Skinner: 18  
Membrane Skinner: 600, 700,  
700A, 700AP  
Picnic & Ham Shank Skinner: 35  
Membrane Skinner w/Catch: 600-S  
Pan & Screen  
Injector: 190, 1200, 1400  
Slasher & Skinner (Not to be  
used for slashing jowls);  
814, 814-S, 914  
Sanitizer for Slasher &  
Skinner: 21  
Brine Filter: 9, 10  
Take-Away Conveyor: 19

TRAULSEN AND COMPANY  
COLLEGE POINT, NEW YORK  
Refrigerator: DR-ADR3-32WUUT

TRAYCO, INC.  
LAPEER, MICHIGAN  
Karttub: KT-11  
Tub: KT-8

TRIANGLE PACKAGING MACHINERY CO.  
CHICAGO, ILLINOIS  
Rotary Cup Filler: DR-1  
Form Fill and Seal Machine:  
S-71PD

**Manufacturer or Distributor and Type and/or Model**

<b>Form Fill and Seal Machine:</b> w/Scale A473	S/S Tables: SSBT-....., SSTT-....., SSMT-....., STS-....., SSTSB-..... Plastic Meat Lug: CSL-8 CSP-...W	<b>UNIMACO INC.</b> <b>MANHASSET, NEW YORK</b> Emulsifier (Microcut): MCH-D-30, MCH-D-60, MCH-D-100, MCV-12-B
<b>TRI-CANADA, INC.</b> <b>BUFFALO, NEW YORK</b> S/S Kettles: TO-150, TO-200, TO-250, TO-300, TO-400 Cover: TLC-C2800-4047 Chute: TLC-2800-4048 Basket: C-2800-4049-RI-R2 S/S Rotary Pump: ND	S/S Ledge Tray Cart: WLS, NLS Cart: NCD-...H Carts: NKC-, NLD	<b>UNION CARBIDE CORP.</b> <b>CHICAGO, ILLINOIS</b> Sizer: 400-B, G, 405 Wrapping Machine (Tite-wrap): D, NP
<b>TRI-METALLIST, INC.</b> <b>MUNSTER, INDIANA</b> Incline Screw Conveyor: TM-2000 Meat Scales and Bagger: EM-6500	Belt (Food Contact) White, Tan or Mint Green: PVK 90HC, PVK 125HC, PVK 150CT, PVK 70 HC, PVK-80-HC, PVK-120-C. XM. S PV-75, V-100, V-200, V-300. PVK 100C. XM. S., PVK 100HC, PVK 150HC, PVK 180HC, PVK 225HC, PVK 120CT, PVK 900PFS	<b>Series F</b> Precision Sizer w/Loop Device: 400 Series FL Liquid Nitrogen Freezer: CFF-...., DFF26-Series Evacuator: 910A, 911 Bagger: 900-A, 901, 902 Poultry Bagger: 1200 LN2 Batch Chiller: ::.5, ...5S Bonewrap Dispenser: 980 Stuffing Horn Assembly: 500 Automatic Sizer: "Shirmatic" 405H, "Shirmatic" 405K
<b>TURBO REFRIGERATING COMPANY</b> <b>DENTON, TEXAS</b> Ice Maker: BAR-56, BF285CA Ice Machines: BF..R, BF..SC, BF..SCA, BF..SCAR, BAR.., BAR..LR, SBF..R, SBF..SC, SBF..SCA, SBF..SCAR, SBAR.., SBAR..LR Ice Racks: 202-.....	Belt, (Packaged Product Only) PVK 610, PVK 750, PVK 1010, PVK 1210, PVK 100 FSXFS, PVK 120 FSXFS, PVK 150 FSXFS, PVK 100 MRTXFS, PVK 120 RTXFS, PVK 150 MRTXFS, PVK 100 CTXFS, PVK 120 CTXFS, PVK 150 CTXFS, PVK 100 RTXFS, PVK 120 RTXFS, PVK 150 RTXFS (belts with cotton carcasses must have edges sealed with an acceptable compound.) Belt, (Packaged Product Only) White or Tan: PVK 80, PVK 120, PVK 150, PVK 210, PVK 350, PVK 470 (belts with cotton carcasses must have edges sealed with an acceptable compound.)	<b>UNIROYAL INC.</b> <b>ALBION, MICHIGAN</b> S/S Conveyor Belt: Tv-Matic S/S Dough Trough: Series 3400 & 400
<b>TUTHILL PUMP COMPANY</b> <b>CHICAGO, ILLINOIS</b> Hopper Pump (Ulrich); W/316-S/S S/S Sanitary Pumps: 5A., 10, 16, 25A., 65, 125	U	Belts (Food Contact): Little Giant, White, Black, Tan, Green, Burnt Orange, Food Flex, White, Black, Tan, Green, Burnt Orange, Food Flex II, White, Black, Tan, Green, Burnt Orange, Us Flex, White, Black, Tan, Green, Burnt Orange. General Purpose, White, Black, Tan, Green, Burnt Orange. (Belts with
<b>UHRDEN, INC.</b> <b>SUGAR CREEK, OHIO</b> Cart & Drum Dumper: TD-F, THD-F, TC-F	<b>UNARCO FOOD HANDLING DIV.</b> <b>SANTA FE SPRINGS, CALIFORNIA</b> Meat Preparation Tables: NMJ-(::.) Boning Tables: NBT-(::.) Trim Tables: NTT-(::.) Meat Lug: CSL-8	<b>UNIROYAL PLASTIC PRODUCTS</b> <b>DIV. OF UNIROYAL, INC.</b> <b>CHICAGO, ILLINOIS</b> Tote Box: 3..., 4..., 5..

Manufacturer or Distributor and Type and/or Model

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<u>USAC TRADING CO.</u>	<u>COLD SPRING, KENTUCKY</u>	Plastic Rectangular Tanks (Natural Color): R-12x6, 12x12, 12x15, 12x24, 15x18, 15x24, 18x18, 18x24
Vertical Hog Skinner:	VSM-100	Plastic Stock Pots (Natural Color): SP-5 Gal, SP-10 Gal
<u>U.S. STEEL CORP.</u>	<u>PITTSBURGH, PENNSYLVANIA</u>	Plastic Trucks (Natural Color): 37, 40, 72, 96, 144 Pallettrucks: 175, 200, 230, 260 S/S Trucks: 28, 28C, 19, 50, 68, 86
<u>UNISOURCE PACKAGING COMPANY</u>	<u>DANIELSON, CONNECTICUT</u>	<u>UTILICON</u> <u>FORESTVILLE, CALIFORNIA</u>
Packaging Machine:	P	Turntable: STT Twin Turntable: TTT
Formapack Machine:	330, 420	
<u>UNITED SCALES OF AMERICA</u>	<u>CLIFFTON, NEW JERSEY</u>	
Single Beam Scale:	4801-S	<u>VAC-AIR INC.</u> <u>MILWAUKEE, WISCONSIN</u>
Dial Bench Scale:	6510-S,	Vacuum Lifting Machine
	6520-S, 4811-S, 4812-S,	Nozzle: DCV-1, DCV-2
	4813-S	Lung & Kidney Removal Nozzle: VA
Bench Weigh-O-Gram:	4832-S,	Turkey Hock & Neck Knife: TK
	4833-S	Hock & Neck Knife: BAK, BAK-H
Vu-Weigh Scale:	6550-S, 6560-S	
Weigh-O-Gram Scale:	6570-S	
<u>UNIVERSAL PACKAGING, INC.</u>	<u>HOUSTON, TEXAS</u>	
Vertical Form, Fill and Seal		
Packaging Machine:	Mark....	
<u>URSCHEL LABORATORIES</u>	<u>VALPARAISO, INDIANA</u>	<u>UTENSCO</u> <u>PORT WASHINGTON, NEW YORK</u>
Tenderizer:	T-T	S/S Stac-Pac Tub
Slicer:	CC, OV	S/S Vertical Tanks w/o Agitator
Comitrol (w/ Impeller-61682,		and/or Baffles: VT-....
61733, 61757): 2100		S/S Drums
Comitrol (w/ Impeller-60374):		S/S Vertical Tank: VT-38
3600		Plastic Cone Bottom Tank
Comitrol (w/Accepted Impeller):		(Natural Color): CC-30 Gal,
3640, 3660, 3675		CC-55 Gal
Transverse Cut Slicer:	"0"	Plastic Cylindrical Tank
Bias Cut Slicer:	"OC"	(Natural Color): CF-5 Gal to
Dicers-Not acceptable for		CF-82 Gal
processing frozen meats due		Plastic Drum (Natural Color):
to possibility of metal con-		GP
tamination from broken		Plastic Drum Liner (Natural
blades: G-A, H-A, L-A,		Color): TDL, SDL
RA-A, SL-A, J-A, CD-A,		Plastic Pickle Tank (Natural
GX-A		Color): 100
Comitrol:	1300, 1500, 1800,	
	1400, 1700, 3000,	

**Manufacturer or Distributor and Type and/or Model**

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<b>W. B. VAN NEST COMPANY EXCELSIOR, MINNESOTA</b>	KK-500, KK-510, KK-4500, KK-4510, LL-500, LL-510, LL-4500, LL-4510 Stuffer Pump: LV-2522, LV-2523	Tumbler: 500, 750, 1000 Vacuum Tumbler: 250 Smokehouse: 380
<b>VARIAN COMPANY PALO ALTO, CALIFORNIA</b>	Micro-Wave Oven: CSS-120-3000	<b>VOSS BELTING &amp; SPEC. COMPANY CHICAGO, ILLINOIS</b> Conveyor Belt (Food Contact): 8-0Z, 15-OZ. Belts (Food Contact): Vosstex - 0902 TCP, 0903 TCP, 1504 F, 0902 P, 1202 P, 1203, P, VN90C.O.S. (Cotton carcass belts have edges sealed with approved sealant.)
<b>YELTEN &amp; PULVER INC. CHICAGO RIDGE, ILLINOIS</b>	Conveyor Linkok "Meshlok" 90 degree Power Turn: 2447-MM, 2447-MM. . . . . 2447-MM. . . . . 3-Way Flex Conveyor: (Packaged Product Only) 2697-MM	<b>VOGT INC. CLAWSON, MICHIGAN</b> Ham Pumper: Comcure
<b>VI-CONN. INC. PORTLAND, OREGON</b>	Vibrating Conveyor: C-70	<b>VOLTA INTERNATIONAL LIGONIER, PENNSYLVANIA</b> Belts (Food Contact): Volta-M, Red, Volta-W, White Belts (Food Contact): Volta - FH, White, Yellow Belts (Food Contact): Volta - FH, White, Yellow
<b>VICTOR BALATA TEXTILE &amp; BELTING CO., EASTON, PENNSYLVANIA</b>	Belts (Food Contact): Supreme- 100, Lite-N-White, Poly-Tef, Style ROH, Style 100 Low Temperature, Style 1016 RT Belting With Ribs " apart", ROH Belting with Solid Molded Nitrile Cleat, PVC P-120 Belts (Fully Packaged Product): Victor 475 White or Black Victor Green Teflon, Multi-V, Victor LF, Victor Tan Inc line, Victor Pyramid Ruffstop Easton White tecote, ROH Ruff Top, PI Ruff Top Belts (Fully Packaged Product and Dry Materials): Easton White Cotton, Palmetto (belts with cotton carcasses must have edges sealed with an acceptable compound.)	<b>VOLTARC TUBES, INC. FAIRFIELD, CONNECTICUT</b> Ultraviolet Lamps: G10T51/2L, G36T6, G64T6L, 782L20, G36T6L, G64T5L, 782L10, 782L30, (These lamps must be used in accordance with Part 7, paragraph 7.16(b) of the Meat and Poultry Inspec- tion Manual)
<b>CEDAR FALLS, IOWA</b>	S/S Pump (Sanitary): AK-500, AK-510, AK-4500, AK-4510,	<b>VON OPEL CORP. WESTFIELD, NEW JERSEY</b> Drum Motor
<b>VIKING PUMP COMPANY</b>		<b>VORTRON &amp; ASSOCIATES BELoit, WISCONSIN</b> Smoke Sticks Smokehouse "Premier": HL, TR, TR-2
		<b>YOSSTEX DIVISION CHEMETRON CORP. LOUISVILLE, KENTUCKY</b> Heat Exchanger: Swept Surface Votator, Unit B: "Quiescent", Agitated Votator Gravity Filler: G- . . . . Votator Turba-Film Processor: 42-216-401137-B01
		<b>VULCAN-HART CORP. LOUISVILLE, KENTUCKY</b> Griddle (Gas-Fired): Series 800 S/S Kettles: GL- . . . , GS- . . . , GT- . . . , EL- . . . , ES- . . . , ET- . . . , SL- . . . , SS- . . . , ST- . . . , Electric Convection Ovens: ET- . . . . . , GT- . . . . . , RET- . . . . . , RGT- . . . . . S/S Heavy Duty Gas Ranges: 1.78. . . . . , 1.78. . . . . Open Top Ranges: PVC-3-S/S, PVC-3-X-S/S, 6527-S/S S/S GAS Range: 1.7856A, 1.7854A, 1.7853-72A Food Steamers: VL, VL-A, VS-A Oven: ET8

Manufacturer or Distributor and Type and/or Model

<u>WAUKESHA FOUNDRY COMPANY</u> <u>WAUKESHA, WISCONSIN</u>	Horizontal Wrapping Machine: 472 Film Wrapper and Sealer: 6401-5 "L Series" Automatic Infeed Conveyor: 244A Wrapping Machine L Sealer: 6441-5 Wrapping Machine: 1651A, A448H, A448N Automatic Stretch Wrapper: A-4
<u>WALDORF COMPANY</u> <u>ARKANSAS CITY, KANSAS</u> S/S Head Flushing Cabinet: 539 Breakup Table: 128 S/S Gambre I: 1238	
<u>H. E. WALES &amp; ASSOC.</u> <u>ALHAMBRA, CALIFORNIA</u> Conveyor: 4001-A	
<u>WALKER STAINLESS EQUIPMENT COMPANY</u> , NEW LISBON, WISCONSIN Mixing Tank: 320 Gallons S/S Processing Tanks: PZ-..., PZ-CB-..., PZ-K-...	
<u>WARRICK EQUIPMENT COMPANY</u> <u>CINCINNATI, OHIO</u> Vertical Packaging Machine: G-M	
Bulk Loader Attachment: 15-T Vertical Feed Frank Loader: G-..., L-..., N-..., W-..., P-..., Q-..., R-..., J-..., S-..., T-..., Patty Loader: 01526 Patty Stacker: 07875 Frank Loader: W4-IM4 Tray Conveyor: 07978 Chunk Cutter: 15481 Feed, Ram, and Indexing Conveyor: 08079	
<u>WASHINGTON PACKAGING DIVISION OF CAM INDUSTRIES, INC.</u> <u>KENT, WASHINGTON</u> "Versa Wrap" Packaging Machine: 3-... "Versa Wrap" Wrapping Machine: 40 "Form Wrap" Packaging Machine: 20	
<u>WEBLINE INDUSTRIES, INC.</u> <u>SHREVEPORT, LOUISIANA</u> Conveyor: WS-...-	
<u>WEIGH RIGHT AUTOMATIC SCALE CO.</u> <u>JOLIET, ILLINOIS</u> Weigh Cell-Dry Product: PMB-... (For dry product only).	
<u>WEIGH-TRONIX</u> <u>FAIRMONT, MINNESOTA</u> S/S Bench Scale: BS-....	
<u>WEILER &amp; COMPANY</u> <u>WHITEWATER, WISCONSIN</u> Grinder: 1162, 1666, 6, 7, 863, 868, 1109, 1166, 1167, 16, 1668, 1612, 1675, 878 Screw Conveyor: M-SC Mixer-Grinder: MG-878, MG-1109, 1109, SFG Conveyors: BC, TC Agitator Grinder: 1109AG, 878AG Table: FT, CFT Bone Collection Assembly: BCA Mixer: M-...A Automatic BCA Valve Assembly (To be installed on an accepted grinder.) Double Plate Assembly: DPA-...	
<u>WESTINGHOUSE ELECTRIC CORP.</u> <u>PITTSBURGH, PENNSYLVANIA</u> X-Ray Unit Sterilamp: WL-782-L-30, WL-782-L-10, WL-782-L-20, G36T6L Note: Lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.	
<u>WESTLAKE PLASTICS COMPANY</u> <u>LENNI, PENNSYLVANIA</u> Cutting Board	

Manufacturer or Distributor and Type and/or Model

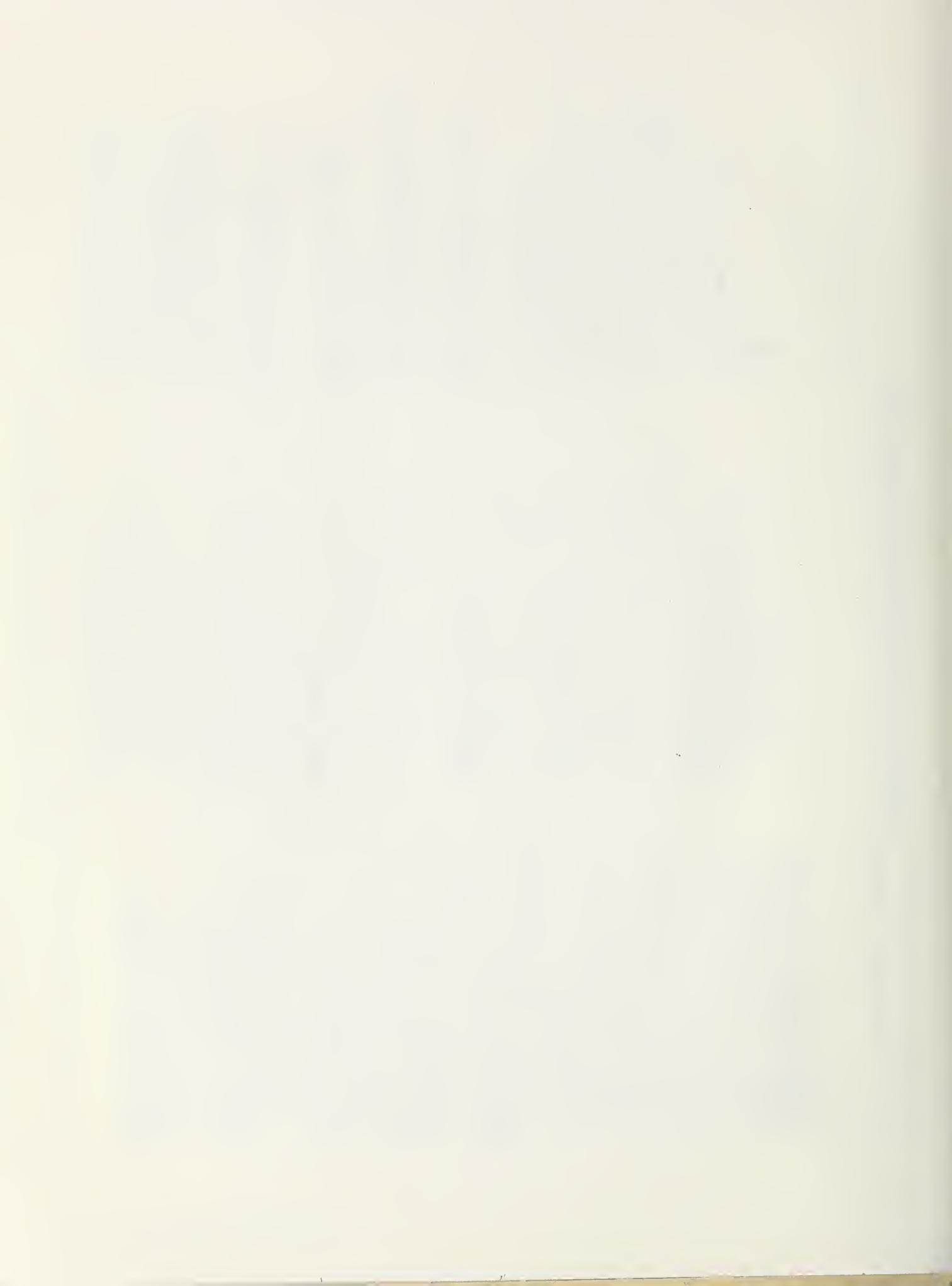
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<b>WESTRICO, INC.</b> <u>MARYSVILLE, OHIO</u> S/S Mixing Nozzle: 3-79	<b>MD 1565</b> <b>WILDER MFG. COMPANY</b> <u>PORT JERVIS, NEW YORK</u> Portable Machine Stand: 175-179, 475-479	<b>WINGER-BOSS COMPANY</b> <u>OTTUMWA, IOWA</u> Conveyor Table: D-27772-3 S/S Mold: A-2480 Scalding Tank S/S Curing Vat: D-2600 Raw Material Bin: 2722 S/S Conical Hopper: C-2758, C-2758-2
<b>WEYERHAUSER COMPANY</b> <u>ELGIN, ILLINOIS</u> "Corr-Vac" Vacuum Bag Sealer: Mark 1-...	<b>WILEVCO INC.</b> <u>WATERTOWN, MASSACHUSETTS</u> Automatic Batter Mixers: Series V, Series VI Series V Reserve Tank: 30U Reserve Tank Assembly: Series VI	Batching Conveyor: BC-... Conveyor: BC-... Breaking & Boning Table: B-..., BT-... Double Trough Conveyor: 2796 S/S Raw Material Bin: RBM-100, RBM-200, RBM-300 S/S Belt Breaking Conveyor: 2860
<b>WHEELABRATOR-FRYE, INC.</b> <u>MISHAWAKA, INDIANA</u> S/S Pumps: P-160-S, P-161-S	<b>WILEY MFG. COMPANY</b> <u>LOS ANGELES, CALIFORNIA</u> "Cryolator" Swept Surface Heat Exchangers: 3X6, 4.5X6, 5.3X6	S/S Hindfoot Saw: HF-18 S/S Belly Roller: BR-... S/S Jaw Roller: JR-24 S/S Shoulder Saw: SS-29 S/S Circular Knife: FB-20 S/S Table: A, B, C, C-1, C-2
<b>WHIRLPOOL CORPORATION</b> <u>ST. PAUL, MINNESOTA</u> Ice Maker: CETH6AE, with Ice Bin: CECBSS	<b>WILFAB METAL CORPORATION</b> <u>ROCKY MOUNT, NORTH CAROLINA</u> S.S. Table, WP...., EWP....SB, WP....SB	S/S Hog Head Spike Table: HST-... S/S Hog Head Spike Conveyor: HHSC-... S/S Eviscerator Conveyor: EC-... S/S Viscera Pan Inspection Conveyor: VPC-...; (Sanitized with 180 F. water.) S/S Shoulder Saw: SS-29 S/S Circular Knife: FB-20 S/S Table: A, B, C, C-1, C-2
<b>WHITE CAP DIV.</b> <u>CONTINENTAL CAN COMPANY, INC.</u> <u>CHICAGO, ILLINOIS</u> Capping Machine: VELJG, VELLJ, VDMLHG, VDMLHG, VELHG, VFJLG, VGLJG, 20R46A, 20R46B, 20R46C, 20R46D Cap Hopper: HP-11000, 6R17, 6R25, 6R26, 6R17-D Head Spacer (For product packed in brine or water only): 5R15	<b>WILKERSON CORPORATION</b> <u>ENGLEWOOD, COLORADO</u> Air Filters, microfilters: M55, M10, M26, M42	S/S Hog Head Spike Table: HST-... S/S Hog Head Spike Conveyor: HHSC-... S/S Eviscerator Conveyor: EC-... S/S Viscera Pan Inspection Conveyor: VPC-...; (Sanitized with 180 F. water.) S/S Shoulder Saw: SS-29 S/S Circular Knife: FB-20 S/S Table: A, B, C, C-1, C-2
<b>WHITEY'S ENTERPRISES INC.</b> <u>COOKST DIVISION</u> <u>WILSON, NORTH CAROLINA</u> Cooker: OTC...TBW	<b>WILCOX MFG. COMPANY</b> <u>STOCKTON, CALIFORNIA</u> Trough Conveyor: STC-0117 Flat Pan Conveyor: SFP-0117 Screw Conveyor: SSC-0119 Wire Mesh Conveyor: SWMDI-0117 Bean Hopper: BH-0119	<b>WILLCOX &amp; GIBBS INC.</b> <u>NEW YORK, NEW YORK</u> Spur Pallet: Non-Color-Coded
<b>WILLIAMS EQUIPMENT CO.</b> <u>BELMONT, CALIFORNIA</u> Baging Machine: "Bag-it" PR-I	<b>DON WILLIAMS EQUIPMENT CO.</b> <u>BELMONT, CALIFORNIA</u> Baging Machine: "Bag-it" PR-I	Spiral Freezer Conveyor: SH-ST Metal Detector Conveyor:

Manufacturer or Distributor and Type and/or Model

<u>WIRE BELT COMPANY OF AMERICA</u> WINCHESTER, MASSACHUSETTS S/S Belt (Food Contact): Flat-Flex 90 Turn Conveyor:	FT-S	Electrically Operated Diverter Valve: ARV-60, ARV-100 Alpine Cutter: PB-50, PB-60, PB-80, PB-125, PB-200, PB-300, PB-500 Alpine Clipping Machine: DK-1060	Standard CO <sub>2</sub> Applicator (With suitable exhaust system) 5X12B, 5X12B, 5X12BF, 5X12I, 5X12IF. Conical CO <sub>2</sub> Applicator (With suitable exhaust system). 5-6X12B, 5-6X12BF.
<u>WIREMATION INDUSTRIES, INC.</u> LANCASTER, PENNSYLVANIA		<u>WOLVERINE WORLD WIDE, INC.</u> ROCKFORD, MICHIGAN	Standard CO <sub>2</sub> Applicator (With suitable exhaust system). 780605
S/S Mesh Belts (Food Contact): PB-24-20-16, PB-36-20-12 PB-36-30-16, PB-48-32-16 PB-48-48-16, PB-48-48-19 PB-60-60-18		Double Side Hog Skinner: VPS Single Side Hog Skinner: S20U Hog Skinner: VDS Flesher: P-278	<u>WYSSMONT COMPANY, INC.</u> PORT LEE, NEW JERSEY Turbo Dryer: Q32-201
<u>WIRE MESH PRODUCTS, INC.</u> YORK, PENNSYLVANIA		<u>WOODMAN COMPANY, INC.</u> DECATUR, GEORGIA	Y
S/S Wire Mesh Belt: B-36-36-18-SS, B-42-27-14		Clipper Packaging Machine: VGP-MP, VVF-MP, NW-MP, VGF-MP Packaging Machine: FWDP-8 (MP), "Profitmaker" FWDP-16 (MP), PS-1025 VII-MP	<u>YAGUCHI IRONWORKS CO., LTD.</u> TOKYO, JAPAN Distributed by
<u>WOLFE AND SONS SHEET METAL COMPANY</u> , NASHVILLE, TN		<u>WRAPPING MACHINERY CO.</u> FRANKSVILLE, WISCONSIN	<u>INDUSTRIAL MARKETING INTERNATIONAL</u> SOUTH ORANGE, NEW JERSEY Closng Machine: YR-SV
Belt Conveyor: SBC-101, SBC-102	Table Top Conveyor:	TT-1001	<u>YORK DIVISION, BORG WARNER CORP.</u> YORK, PENNSYLVANIA Flake Ice Machine: DER-26F-D
<u>WOLFKING AMERICA, INC.</u> MONTPELIER, VERMONT		"Pack-Rite" Meat Sealer: Poly-Motor-Jaw	Z
Grinders: C-250-I-T-7022BW, C-250-RSSBW, C-160-I-T-72SSBW, Universal C-160-Var-SSBW, Universal C-400, C-250 "Wolfking" Single Shaft Mixer: SSM-100, Universal C-250 "Wolfking" Twin Shaft Mixer: TSM-100 Mixr/Grinder: 1000/160, 3000/250, 1500/250, 2000/250,	Lift: L10 Constant Flow Device CFD. Automatic Bone Chip Eliminator: A/BES Rota-Freezer: H-1200	<u>WRIGHT MACHINERY COMPANY, INC.</u> DURHAM, NORTH CAROLINA Wright Counter: SS Mon-O-Bag Weighing System: WM-S, WMV-8 Mon-O-Bag Volumetric Filler: WVF-S Bag Forming and Sealing Machine: BM-S	E. F. ZUBER ENG. & SALES <u>MINNEAPOLIS, MINNESOTA</u> Stuffer: "E-Z Pakmobile" SS-75, SS-76 (Recirculated water replaced with fresh water every four hours and will contain no less than 20 ppm of residual chlorine at all times during operation.) "EZ" Food Handling Cart: 1975 Automatic Stuffer (Water not to be reused): S.S. S/S Cooker: EZ 76-SS Brine Adaptor: 78, 780S
"Loma" Metal Detector: 3S, 3F, 3S-P		<u>WSE, INC.</u> LAGRANGE, ILLINOIS "On-The-Fly" CO <sub>2</sub> Chiller-Blender: CB-300 Concentric CO <sub>2</sub> Applicator (With suitable exhaust system), 771001, 810203	<u>HIGHLAND, NEW YORK</u> HIGHLAND, NEW YORK "Loma" Metal Detector: 3S, 3F, 3S-P

"E.Z. Pak" Water Stuffer: 821  
(Recirculated water replaced  
with fresh water every 4 hours  
and will contain no less than  
20 ppm of residual chlorine  
at all times during operation.)





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